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VOL. X.

WARREN ISHAM, EDITOR.

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EDITORIAL CORRESPONDENCE.

NOTES FROM FRANCE.

LESSONS IN FRENCH.—PARIS.

NUMBER XL

PARIS, Oct. 29, '51.

Taking the train at Rouen, we came out of it underground, as we had entered it, and away we went, up the beautiful valley of the Seine. One hundred and eight miles passed over, and we were set down in Paris, the second city in Europe, and the first in the world in taste and splendor.

And what is there to make Paris what it is—a city of a million and a quarter of inhabitants, of unrivalled splendor, and bearing all the marks of advancing prosperity? It has neither commerce, nor manufactures to any extent to support it, and to see a city with such a population, of such magnificence and thrift, with no shipping in its ports, and no manufactures to serve as the basis of its prosperity, is to me, an anomalous sight. Yet so it is; the thing is a reality, the city is here, and the people are here, fiddling, dancing, singing and making merry, and the prosperity is here.—They are shop-keepers, hotel keepers, mechanics, professional men, manufacturers in a small way, &c., &c. The only branch of manufactures which amounts to anything, is that of glove-making, and that is but comparatively small. There is also a tapestry manufactory, the operations of which constitute one of the sights of Paris, which I design to visit.

What then is it that makes Paris what it is? I know not, unless it be, that it was built and furnished to show to the world, and that all the world flocks to it to spend its money. Well, that is a curious explanation, indeed, but it is the only one which seems to furnish any sort of clue to the mystery.

The beauty of Paris is directly upon the Seine. There is the palace of the Tuilleries, with its magnificent gardens—the one continuous building, being at least, I should judge, three quarters of a mile in length, surrounding three sides of a square, and in the style of a *French king's palace*. There is the Louvre, surrounding a square of twelve acres, and filled with the choicest specimens of painting and statuary the world has produced, the building itself being on a scale of great magnificence, and the interior open court presenting an unrivalled scene of rural beauty. There is the Place Concordia, a square of many acres, with several fountains in full play, lamps on a scale of princely magnificence, and statuary staring upon you from every quarter, and looking down upon it from the opposite side of the Seine, is the Chamber of Deputies, whose appearance is rather imposing. There, too, is the *Champ Elysee*, the most charming spot about Paris. The *Place Concordia*, mentioned above, is a continuation of the gardens of the Tuilleries, down the river, or rather, is contiguous to them, and the *Champ Elysee* is a continuation of the *Place Concordia*, or a considerable portion of it, lying still further down the river, and

extending for miles, I should think. On each side of the street are most beautiful groves, through which you get glimpses of the most tasteful private residences that can be imagined, as you pass along, which residences are located back at a considerable distance.—It is here that Bonaparte resides. As you enter the *Champ Elysee* from the *Place Concordia*, you see directly before you the triumphal arch erected in honor of the victories of Napoleon, and you think that two or three minutes walk will bring you to it, but you have deceived yourself, and after having traveled the two or three minutes, it seems about as far off as when you started. You keep travelling on, and after half a dozen similar deceptions, and having travelled a mile and a half and upwards, you find yourself at its base. You was deceived by its great height. I should think it covered a space ten rods long, by five wide, an arch passing through it both ways. I should judge that the highest arch, the one passing transversely, was two hundred feet from the ground. Its exterior is covered with sculptured heroes and battle scenes, and strange to tell, they have got the angels of heaven mixed in with them. Upon its interior are lettered the names of Napoleon's Generals, and I should think, all his officers, for it is all covered over with them.

Seven or eight miles further down, is the palace of St. Cloud, and about as much farther on, is Versailles, with its palaces and gardens, and its world-renowned water-works, neither of which I have as yet seen.

Many of the churches are on a scale of most wanton magnificence. The *Notre Dame*, the old Cathedral, built probably about seven centuries ago, is an immense pile, and presents a front of as costly a construction, one would think, as it was possible to make it. In fact, the simplicity of an unvitiated taste is so outraged by it, that it cannot be contemplated by a modern eye, with any sort of complacency, but it is interesting as a memorial of the past. Of the modern churches, the *Madalein*, (*Magdalen*), presents, probably, the most imposing appearance. Exteriorly, it is entirely surrounded by massive fluted stone columns, and at each end there are two rows of them. In its interior, I counted no less than sixty fluted columns, with Corinthian capitals, all covered with gilt. Three arches are thrown over upon either side, supported by columns, under each of which is a recess, where stand statues of the Virgin, &c., and over each end is an arch, under one of which is the organ, and several statues, and under the other the altar, back of which is a group of sculptured angels, and the Virgin looking down from their midst. Corresponding with the three arches upon each side, are three circular concaves in the roof, gilded and finished in the most costly style, and through these the light is admitted.

By no means the least beautiful part of the city, are the Boulevards, which are very wide streets, lined with trees on each side, and having wide side-walks—they extend all around the city, and add greatly to its attractions.

And then the streets generally are of a good width, and clean; and the buildings good, and many of them elegant. What is called the *Palais National*, is a square of some fifteen acres, I should think, right in the midst of the business part of the city, forming an open court of considerable rural beauty, surrounded by shops, with a most splendid portico extending around all the four sides of the square, the shops being occupied by brokers, jewelers, &c. This beautiful place is only entered by a narrow paved way from one of the streets.

The houses are all high—six or seven stories. You see no low, poor houses in the suburbs, or elsewhere, as in English or American cities. The lower story is occupied for shops, and the stories above as residences—the wealthiest and most fashionable taking the first story above the shops, a class a little below them, the next story, and so on to the garret of the seventh story, which is occupied by the poor. The houses are all furnished with blinds, but they are the color of the buildings, cream color.

Respectfully,

WARREN ISHAM.

NUMBER LII.

### LESSONS IN FRENCH.

PARIS.

PARIS, Nov. 1st, 1851.

The Zoological Gardens, and Garden of Plants, (the two being in the same enclosure, and occupying the same ground,) is two or three miles up the Seine, from the garden of the Tuilleries. Let us go and see it, and as we go along, doubtless many interesting things will obtrude themselves upon our attention. Do you see those six Norman horses, all in a string, one before the other, with harnesses as heavy as you could lift, and hauling after them a cart, the wheels of which have fellows fifteen inches wide—how solid they are, and with what power they move along. But here we are in the Garden of the Tuilleries, with its beautiful groves and gravel walks, and shrubbery, and statues and little lakes, and look, look, look, see that beautiful swan, she sails right up to us, turned entirely over upon her side, holding up one foot out of the water towards us, and seeming to say, pity me; and do you see the blood on her foot and on the feathers—why it is almost enough to make one believe in the story of the dying swan. Surely, the being that would wantonly wound such a bird, must be more ferocious than the savage. And now we are passing along the Seine.—You see no shipping, and only a few small boats, with which produce is brought down from above, but what are those large, floating structures, which seem to be permanently fixed to the places where they are? They are occupied by washer-women—do you not see scores and scores of them bending over the sides, and washing right in the Seine. Hundreds and hundreds of women are thus engaged upon the Seine every day.—The structures are built by men of capital, who pay a certain amount annually to the corporation for the privilege, and they are rented to the washer-women, each one to as many as can stand side by side, to stoop over into the water upon each side, and some of them, you observe, are double, and treble, that is, allowing several rows of women under the same roof, there being open spaces left to get at the water through the whole length of the interior of the structure, and then, the upper story is for drying. As I came up the Seine from Rouen, I saw strings of women extending several rods along the shore, on their knees, stooping over, and washing in the river. Such sights were seen at every stage we passed. They do not seem to boil the clothes at all.

But what are those magnificent two story floating palaces? They are baths, both hot and cold, or tepid, to suit the customer. And there is a floating mill, which is operated by water power, the wheel being turned by the water which gurgles through between the piers of the bridge. And do you notice those barges laden with coal, which is contained in a sort of a wicker-work rising six or eight feet all around? The coals, you see, are burned from small sticks, some inch and a half or two inches in diameter. It came from up the Seine, where the wood is raised as a crop for the purpose, and it is sold here to be consumed in the kitchen. Wood is used for the most part in parlors and sitting rooms, and is sold in little bundles by the pound. A fire is a luxury which the poor, in their seventh-story garret, never enjoy. They do no cooking there, but go out to some cheap *cafe*, and get their meals for a few sous. These are interesting objects, it is true, but how poorly do they supply the place of those forests of masts which we so naturally look for in the port of a great city.

We are now near the gardens, and although we have traversed some of the most fashionable and frequented parts of the city, we have not seen a single carriage with driver and footman, in the whole route—a spectacle, you could not stir in London, without seeing. Indeed, I have seen but one such sight during the whole ten days I have spent in Paris, and in that instance, the servants were not decked off in livery, as in England, but the entire establishment was plain and unpretending. They have no nobility in France, the order being struck from existence, and reduced to the condition of common men, at the Revolution, and, indeed, never did it possess the wealth, power and influence which characterizes the English nobility.

Neither have we encountered a beggar in the whole distance, nor seen any of those filthy, squalid objects, which everywhere meet the eye in an English city.—Neither of the two extremes of English society is to be found in France. The soil, instead of being monopolized by thirty or forty thousand landlords, is divided among several million proprietors, who cultivate their own land. And there are schools for the poor throughout France, supported by a tax levied for the purpose. It is true, that there is much ignorance and poverty in France, but it is altogether a different order from the ignorance and poverty of England. Although there is provision for the education of the poor here, there is such laxness of principle on the part of parents, and such a corresponding disregard for the welfare of their children, that multitudes of them derive but little advantage from the privileges they enjoy, the parents appearing to care but little whether their children attend school or not, and the children, of course, preferring to run at large in the streets. Much of this parental laxity is, I think, chargeable to the character, or rather, want of character, of the mothers. The mother, when she is a mother, indeed, is all the world to her child, and its character and destiny are in her hands; but when she ceases to be such, when she has broken away from the attractive influences which held her in her glorious orbit, O how cold and chilly is the shadow which settles down upon her household, and how forlorn the condition of her little ones, thus bereft and abandoned to the full power of the contaminating influences around them. So long as the mothers of France continue to be what they are, so long will the children of France continue to be what they are, and as are the children, so will be the men. I speak in general terms—exceptions, and noble ones, of course there are. But indulge me in the mention of a single fact in this connection. It is a remarkable thing here to find more than two children in a family, and no family has been known to be perpetuated through more than five generations. But now my hand is in, I must mention another circumstance which has much to do with this subject. The French language, (and it is the same with the Spanish and Italian,) admits such a variety of shades of meaning, that the sexes may converse with each other with the greatest free-

dom, upon subjects which could not be touched upon in English, without shocking the sensibilities at once, and the effect is visible enough. In justice, however, I must add, that the extreme abandonment and reckless depravity of female character, as sometimes witnessed in English and American cities, is not, from all I can learn, to be found in France, from the fact, doubtless, that here, they are shielded to some extent, by public sentiment and the protection of law, which keeps them from that desperation to which they are driven by a sense of having drawn upon themselves the contempt and scorn of all around them. I have now been in the city ten days, and have been in every part of it, and in the whole time I have not, in a single instance, witnessed the slightest departure from the strictest rules of decorum on the part of any female in the street, nor, indeed, half the obstreperousness to be met with in English and American cities. I have never yet met the eye of a female in the street. They are generally, as you see, very far below both English and American females in personal beauty.

And here we are at the Gardens, but we have had so long a talk by the way, that we shall have little time enough to explore them. Did you ever enter an enclosure which was full of interesting objects? Here we find animals and plants of the rarest species, from the four quarters of the globe. There is the South American Condor, the monarch of the Andes; the great African Eagle, from the cliffs of the Atlas; and specimens of the same noble bird from every portion of the globe. There is the Cashmere sheep, with its long silky wool, and the Cape of Good Hope sheep, with tails which would weigh thirty pounds, and which seem to have been put on to punish them for something. There are some ducks, of unrivalled plumage, roosting upon a tree, and there is a black swan, beautiful creature, from New Holland. The silver-tailed Pheasant, the Goura Dove, are both surpassingly beautiful; and the Russian bear, what a monster. And so on through the catalogue. Among the strange and curious trees, are the Tamarix Indica, (Tamarind tree) whose foliage resembles that of a pararus; the Testudo Radiata, and the Styphonolobium Japonicum, which are much alike, and have thick bushy tops, whose branches intertwine, and hang weeping down, covered by a perfect matting of leaves; the Magnolium Grandi Flora, the pride of the vegetable kingdom; the Ciakgo Biloba, with leaves just like an open fan, fringed with yellow, and limbs weeping, &c. And that building, eighty rods long, is filled with the choicest specimens of minerals and fossil remains. But the day is spent, and we must take leave of the interesting scene.

Respectfully, WARREN ISHAM.

PROFIT FROM HENS.—Mr. N. J. Brown writes, and we think with much good reason—"I am led to the conclusion that they are very profitable, if rightly managed.—Last season, we had 60 fowls, which laid through the season, (without any trouble of feeding, or any convenience, except barn and sheds,) 410 dozen eggs, 323 dozen of which we sold at an average of 9 cents per dozen, which amounts to \$29 52. Besides the remaining 82 dozen, at 9 cents, \$7 38, consumed in the family, we also raised 95 chickens, which, at 2 shillings per pair, amount to 11 87½; making in all a large profit at a small expense, viz., a total of \$48 77½. From my experience, I am led to the conclusion, that what some families please to call small business, pays the best, and at much less expense."

Yours,

N. J. BROWN.

RAWSONVILLE, Feb. 8. 1852.

#### HOW TO CURE MURRAIN.

Thomas Lacy of Spring Wells, writes, that a beast having the Murrain will have the following symptoms: heaviness of the eyes, refusing to eat, swelling of the body; and if a cow, failing of milk. For a cure he bleeds freely by cutting the tail and ears, then takes 1 lb. saltpetre, half pound alum, pulverized and steeped in a pint of tar. Give half one day and the other half the next.—He says he has tried it often and never failed effecting a cure. The best way to give the tar is with a stick.

#### NUMBER LIII.

#### LESSONS IN FRENCH—FRENCH CHARACTER.

PARIS, Nov. 3, 1851.

There is something remarkable in the French character—in its composition are found the strangest contradictions, traits so opposite to each other, that it seems impossible that they should coalesce. Nay, traits which one would hardly expect to find in the geographical extremes of the same nation, here meet and fraternize in the same individual. They are the gayest, the lightest, and the giddiest people on earth, and yet among them are found the gravest and most profound. They are the most polished and accomplished people in the world, and yet they have very little true politeness, as is manifest from the fact, that with all this show of mutual regard, they have no mutual confidence in, and are absolutely afraid of each other. They are great moralists, and yet there is as a general thing, very little morality among them, altho' the extreme depravity found in some other countries, does not exist here, from the fact, that gross immoralities are kept in countenance and made respectable, through the favor of public sentiment and the protection of the law. They are vain without being proud, and indeed vanity is a prominent trait in the Frenchman's character. The Englishman is proud, and likes to be in a position to look down upon others, but the Frenchman is content to be admired. He thinks more of the clothes on his back, and the dashing appearance he can make, than of the money in his till, and hence there are few rich men in France, not half so many, old as it is, as there are in the United States, young as it is, and not half so rich at that, and hence too the statement made by their own minister of finance, that there are more vessels owned in the single port of New York, than in all France. The fame of Napoleon is dearer to them than would be the wealth of the world, could they possess it, for they think it draws upon them the admiring gaze of the nations of the earth. The mere mention of his name puts a Frenchman upon his best legs. They possess great volubility of tongue, and it must be kept a going, tho' they talk nonsense, and hence their social qualities are always in the ascendant.

The English too are much more communicative than the Americans. Indeed, so taciturn are the latter in comparison, that both French and English regard them as rather selfish, morose, and boorish. And I have no doubt, that their greater industry and devotion to the accumulation of property, has a tendency to impair their social qualities. When Americans, who are strangers, meet at a public house, how shy they are of each other, and thro' how gradual and roundabout a process do they often have to travel to get acquainted, if indeed, by any sort of manoeuvre, they can accomplish the object! But here, if you sit mute among a company of strangers, you are regarded as wanting in civility and good manners, and so it should be. Pity indeed if one can not have the privilege of extending his acquaintance with members of the great family to which he belongs, when he is providentially thrown into their company from distant and even opposite portions of the globe, because he has not had an introduction. Away with this ridiculous mock modesty from our midst!

Having thus enumerated what I conceive to be some of the prominent traits in the French character, I will now proceed to some particular illustrations which have fallen under my own observation. And first, I will introduce an incident or two illustrative of their extreme civility. Upon leaving Rouen for Paris, as I was advancing to step into the car, a little flaxen haired boy, about five years old, as he was about to step in after his mother, who had just entered, seeing me approaching, instantly drew back and waved his hand with all the grace imaginable, for me to enter before him. This was a trifling incident, but to me an exceedingly interesting one. As a general



thing, it is the boy that makes the man, and happy would it be for this great nation, if they were as faithful in reading lessons to their children on the great, as on the small duties of life.

In another instance, at a public house a lady, wishing to pass from one room into another, opened the door at the same instant that a French gentleman was opening it upon the opposite side, and, in a twinkling, almost before the lady knew he was there, he had retreated at least ten feet, and was bowing and apologizing with such grace and power, as to reduce the lady who was rather green, to a state of blushing confusion and yet he did not care a fig for her, probably never having seen her before.

I have spoken of the lack of confidence in each other's integrity, which is so manifest to the most superficial observer. And judging from some instances which have fallen under my own observation, I can scarcely wonder at the general distrust. When I arrived at Rouen, I was conducted to one of the first hotels in the city, but it was not the one I was recommended to, and I inquired of the keeper where it was located, to which he replied, that there was no such hotel in the city, and taking it for granted, that I could not speak French (in which he was slightly mistaken) he went on to say, that he was the only man in the city that could speak English, and added, that for that very reason he had had hundreds of my countrymen at his house, in the course of the season. Only the other day, said he, there came a dozen of them wandering about here, who could not speak a word of French, and they could get nothing to eat, and were almost starved, and when I told them I was the only man in the city that could speak English, and that I kept this house, they were so overjoyed, that they could hardly find words to express their gratitude. And what did you tell them such a falsehood for? said I, for you know there are plenty of English here; I have letters to two or three myself. "O, well," he replied, "they didn't know it," with all the nonchalance imaginable.

This same man, speaking of the political state of the republic, said to me, "we want Bonaparte again, we tried him, and we not tried the others, he done well so far, and we have order. The other men we don't know what they would do, so many scoundrels, afraid to make another trial!" And no wonder.

One day, as I was walking thro' the streets of Paris, a portion of my dress becoming a little disarranged, I stepped into a respectable looking public house, and asked to be shown into a private room for a minute or two, and was accommodated accordingly. Upon coming out, I handed out a few sous, not much expecting they would take anything. They refused them, but from a very different reason; a stalwart Frenchman thrusting himself between me and the door, kept repeating with determined look, *do fra, do fra, do fra,* that is, *two francs*, in the meantime bolting the door upon me. I reasoned, flattered, threatened, and raved or pretended to, but all to no purpose. It was nothing but *do fra, do fra, do fra,* and I had no alternative but to pay it. It was the only chance they expected to have to fleece me, and they only availed themselves of their privilege.

But do not be hasty in drawing a sweeping conclusion from these, and innumerable similar instances which might be adduced. There are people of a very different character in France. In the first place, there is a vast constitutional difference in men, some being constitutionally amiable, and others the reverse, and there are those who seem to be born to a good degree of integrity, which adheres to them in the midst of the most adverse influences, a sort of natural endowment, which can scarcely be said to be resultant upon the action of the moral powers. And then, there is the necessity every man is under to maintain some degree of reputation, from regard to self-interest, and super-added to all, is the power of habit. With all these natural helps and incitements, it would be strange indeed, if there were not some men of exemplary virtue

in France. I have myself met with some pleasant instances of it. I have had sous paid back to me, when I have offered too many in payment for an article I was purchasing, and I have known a Frenchman to go half a mile out of his course to show me the way to the place I had inquired for. I might mention a great many other little things which I have set down to their credit, and which are certainly very grateful reminiscences to me.

Respectfully,

WARREN ISHAM.

NUMBER LVI.

## LESSONS IN FRENCH.

CATHEDRALS, CEMETERY, &c.

MARSEILLES, France, Nov. 14, 1851.

At Rouen, Lyons and Paris, I visited the principal public buildings, and among others, the old cathedrals, about which so much has been said and written—These cathedrals, most of them, are some seven hundred years old, and are interesting as mementoes of the past. In the general, however, it may be remarked, that when you have seen one, you have seen the whole; those of England exhibiting the same characteristics as those of France, and I doubt not, of other Catholic countries also. I say Catholic countries, for I suppose it to be understood, that all the ancient Cathedrals in England were built by the Catholics, when England was a Catholic country, and wrested from them by Henry the Eighth.

Some of them cover two or three acres of ground, and rise in stately grandeur, to a corresponding height. They are of stone, and covered exteriorly, especially the front, with about as much fretted and carved work as can be stuck on. Upon many of them the stones have so far yielded to the disintegrating influence of the atmosphere, that the fretted and carved work has become entirely defaced, and disappeared. Others of them have been renewed by replacing the stone, fretted and carved just as before. The Minster at York, which is the most magnificent and expensive in England, always has many workmen upon it, and I was told, that by the time they had renewed it all round, the part where they commenced would be so far decayed, that they had to commence again, and proceed as before, each part decaying before them as they advanced, and that thus they were kept going over and over it, some generations of them passing off the stage while each renewal was being effected. These enormous and immensely expensive piles were erected by the toil of men, who labored for a penny a day.

Interiorly, they are also very magnificent, there being three rows of arches, sustained by immense marble columns, extending their whole length, the arches being thrown over at a height, generally of more than a hundred feet from the floor. Some of the columns are fifteen feet in diameter.

I know not why it is, but I never enter one of them without feeling as though I had entered a sepulchre, and I seem to be entombed until I get out. It is not because I dissent from the Catholic forms of worship—that is not it. In several instances I have visited them when mass was being performed, and I have felt no more oppressed than at other times.

Come, go with me now, and see if you can keep yourself from having the same feeling. We approach the grey and crumbling pile. There it has stood amid the revolutions of ages, while generation after generation has passed from the earth, and with them has gone all those works of art which signalized the early period of its history—there it stands, a thing of ages long gone by, and seeming almost an intruder upon our own time, so entirely does it belong to the past.—We enter—all is silent as the tomb, but you see here and there, a solitary worshipper through the twilight, kneeling devoutly before the image of the Virgin. As you advance you observe, in a sort of recess, a priest,



with his back towards you, over which hangs a surplice, and upon that is printed a gilded cross, extending almost from head to foot, and from shoulder to shoulder. He is saying mass. Before him is the cup, and a little one side is a large open book, and a little back several lighted candles. Near him are several boys in white robes, with a red under garment, which trails behind them, one of which holds in his hand a bell like a common dinner-bell. The performer bows before the cup, he turns over the leaves of the book, and says some Latin words. He crosses himself, and again bows before the cup. He turns to the people, and silently spreads out his arms as though he were blessing them. And now, ring, ring, ring, goes the bell, and the worshippers rise, some of them are counting their beads, and some simply moving their lips.— And now the deep tones of the organ break in upon the stillness of the scene. The priest again bows before the cup, he covers it, he reads a little more Latin in the book, he uncovers the cup, he lifts it from its place and looks into it, again sets it down, and again lifts it from its place much higher than before, and seems to look under the bottom of it, and again he sets it down and replaces the cover. He repeats his low bowing before it, reads again, again blesses the people, or appears to, and once more the bell rings, yet again he uncovers the cup, and now he lifts the golden chalice to his lips, the wine being supposed to be transformed into the real blood of Christ, and as he drinks it off, what solemnity pervades the silent worshippers. One of the boys now steps up and pours some colorless fluid into the cup, and he drinks it off. The boy having retired a few paces, stands, and the priest now goes to him, and a little more fluid is poured into the cup; he walks back, sets down the cup, takes a white cloth, and rubs both hands thoroughly, as though to rub off something which adhered to them; he then takes the cup and drinks its contents, which closes the exercise.

And now, do you notice that little marble fountain, near the door-way, and how each one, as they go out, dips a finger into it, and touches it to the forehead, eye-lids, or face. It is the holy-water.

This is saying mass, and although to us it may seem very nonsensical, and even ridiculous, yet to them it wears quite a different aspect, and we are bound so far to respect the rights of conscience, as to allow them all the liberty we ourselves enjoy or would desire.

The above will give to those who are ignorant upon the subject, an idea of what mass is, as here said. I will add, that these ancient edifices not only wear a sepulchral aspect, but that many of them are real sepulchres, the remains of many deceased persons of distinction in the denomination, being deposited within them, and there are, besides, the statues of many others, so that, putting all these things together, it is not so strange, that in entering them, one should feel that he had got within the precincts of the tomb.

On the other hand, the Catholic receptacle of the dead, or cemetery, in this city, is one of singular rural beauty. Indeed, I have never seen one so picturesque and beautiful. Upon entering it, I was perfectly charmed with its appearance. It is studded all over with rows of cypress, the beautiful and graceful foliage of which, half conceals the tombs of the departed, which are hung around with wreaths of flowers, there being scarcely one but had an apparently fresh wreath upon it. But stop, look yonder, see those two females in black; they approach the grave of the departed one and kneel by its side, their lips are in motion—with whom are they holding intercourse? And close by each tomb, or most of them, is a beautiful little marble temple, with a room large enough for two persons to sit, and through the iron net-work doors, can be seen the candles, Christ on the Cross, the Virgin holding the infant Jesus, sculptured angels, bouquets and wreaths of flowers, a portrait of the departed, a place to kneel, and a chair or two to sit on. I suppose them to be places of resort at certain hours, by the friends of the deceased.

Respectfully,

WARREN ISHAM.

NUMBER LIV.

## LESSONS IN FRENCH.

PARIS TO MARSEILLES

MARSEILLES Nov. 10, 1851.

In coming from Paris to Marseilles I had to travel a distance of six hundred and fifty miles, viz by railway about three hundred miles to Chalon, then by steamboat about a hundred miles down the Soane to its junction with the Rhone, then a hundred and fifty miles down the Rhone, and then about a hundred more by railway, which brought me to Marseilles, from whose towering heights I can look far away upon the Mediterranean.

The first three hundred miles lay thro' a tolerable agricultural country, for the most part, much of it devoted to the culture of the grape. There was one strange agricultural phenomenon which every where presented itself, and of which I have received no explanation. The furrows, in the cultivated fields, on each side of the way, generally lay in a semi-circular form, sometimes in a sort of a crescent, occasionally in the form of the letter S, a little straightened out, and here and there they would be straight, but the circular form predominating, and, for the most part, going round with the sun. There must be some deep mystery about it. These people are doubtless treading in the footsteps of "their illustrious predecessors."

Forty miles from Paris is the celebrated place of resort, Fontainebleau, with its beautiful gardens. Two hundred miles further on, is Dijon, a place of thirty-five thousand inhabitants, and wearing quite a business aspect. Fifty or sixty miles further brings us to Chalon, upon the Soane, a place of eighteen thousand inhabitants, and presenting some attractions. There is nothing remarkable here, however, except for longitude, I had seen, heard, and read of a great many long things before, as the long parliament, long John, and the long English plows, and at Paris we had long bread, the loaves being four feet long. But here they have endless bread, the improvement on the Parisian style being to bring the ends around and splice them together, forming a huge circle. And then there are their long drays, extending, I should think, from the top of the shafts to the hindmost end, at least forty feet, and only wide enough to roll up a cask upon.— With a string of five or six horses, hitched to them one before the other, they certainly presented a long spectacle. But of all the long things I ever beheld, heard, or read of, their long steam boats have beat off the palm. They are from twenty to thirty rods long, and I measured one now in process of finishing, which was about forty rods long, and less than one rod wide. They are fifty years behind ours in style, and comfort, which they seem determined to make up in length.

But mercy, mercy, I am besieged and taken, and what are they going to do with me? There are two or three boys hold of each leg, and it seems as tho' I should be quartered. Well, all they want is to black my boots, and they are only competing with each other for the privilege. Boys are to be met at every corner, in all the cities of France, with a little stand to set your foot on and brush and blacking in hand.— The system has lately been introduced in London, by a shoe-black society, who pick up little thieves in the street and thus employ them. During the exhibition, they earned good wages.

And look at those harnesses, what a sight! They are almost enough to frighten one. The collar is six times as bulky as those we ordinarily see in America; it terminates at top in a pyramid, which rises some two feet into the heavens, having a base ten or twelve inches thro', resting upon the top of the collar, and coming to a point at top. It is rather a continuation of the top of the collar. And then see how the harness come up two feet, or more above the top of the horse's shoulders, and branch over each way, like immense horns, as tho' they had laid themselves out

to give the animal the appearance of some apocalyptic monster. And to complete the spectacle, there is a saddle that would weigh fifty pounds. If I were to hazard a guess, I should say, that the harness of a single horse, would weigh from a hundred to a hundred and fifty pounds.

About a hundred miles down the Soane, brought us to Lyons, the second city in France, having a population of two hundred thousand. It is wedged in between the Soane and the Rhone, which here unite their waters, and is the great silk mart of Europe. It is a well built, and rather pleasant city, and as you approach it, both by the Soane and the Rhone, presents quite a romantic appearance, especially by the former—the receding cliffs on both sides, being studded with residences, half concealed by the foliage of the trees.

The Soane presented nothing especially interesting, but not so with the Rhone. For the whole distance of a hundred and fifty or sixty miles, upon the latter, we were presented with an almost constant succession of interesting objects. Here rises a precipitous height to the clouds, consisting originally of bare rock, but terraced and supplied with soil carried up in baskets, and with manure, from time to time, in the same way. This is not done because they have not land enough, but to obtain a superior quality of grapes by the sunny exposure.

And on yonder rocky height, half way to heaven, apparently, stand the grey and crumbling ruins of an old monastery, a relict of centuries long gone by, reminding one of the days of Peter the Hermit, and St. Bernard, who set all Europe in motion towards the holy land. In one instance, three or four such spectacles were brought within the range of my vision at the same instant, some of them being the remains of old castles, and some of them of monasteries. Occasionally the cliffs would recede, giving space for a strip of bottom land, but not often. In the distance, we passed scores and scores of suspension bridges both upon the Soane, and upon the Rhone, and indeed we seemed seldom to be out of sight of one.

We landed at Avignon, in the Vaucluse of classic fame. There lived the celebrated Petrarch, and here is or was the tomb of Laura. Here too, I think, was the home of the gifted, but erring Rousseau. With its history is connected to the story of Abelard and Eloise. It is a goodly city of thirty thousand inhabitants. From a height on which stands the Palais du Pap, (the Pope's Palace,) there is a most enchanting view of the vale of the Vaucluse, sleeping in verdant beauty, outspread around you, walled in, for the most part, by precipitous rocky heights, and watered by the winding Rhone, the green enclosure contrasting bewitchingly with the bare, barren rock, with which, by some mighty upheaval it has become encircled. It can be scarcely wondered, that a place like this, should have given birth to poetical genius.

From Avignon to Marseilles, nearly a hundred miles, our route, by rail way, lay down the valley of the Rhone. After leaving the Vaucluse, say twenty miles from Avignon, we struck a gravel bed, or rather a bed of small stones, so slightly disintegrated, that there was only occasionally a spot which could be cultivated, varying from one to ten feet, or more in depth, and extending, I should judge, twenty or thirty miles along the road. It is evidently a drift; whether brought down by the Rhone, or by what means it came there, I shall not undertake to determine. I was told, upon inquiry, however, that between the railway and the mountains, back of the gravel bed, there is fine land.

For the most of the way, from Paris to Marseilles, the attention of the farmers seems to be turned mainly to the culture of the grape. They train the vines upon stakes about four feet high—not from one stake to another, but each vine having its own stake, and not being allowed to rise above it. I noticed some vineyards, in which the vines were formed into little trees, there being a stump, sometimes two or three

inches in diameter, rising some two feet from the ground, and then branching out all around, like a little tree. As I only saw them from the car, I can say no more of them.

Marseilles has a population of a hundred and twenty five thousand, and, for taste and elegance, is second only to Paris, among all the cities of France. It is certainly a delightful place, and deserves all the praise which has been bestowed upon it. Its harbor is a secure retreat from the tempest, its entrance being only just wide enough to admit vessels, its boulevards are wide, shaded with stately trees, watered by fountains in full play, and extend into most parts of the city. Its buildings are good, and its streets generally comfortable and cleanly, while its environs present a scene of great rural beauty, in the numerous private residences which look out amid the foliage with which they are surrounded. From a cliff which rises to a height of several hundred feet, almost in the city itself, surmounted by a catholic church, you look down upon the entire city, its harbor, its beautiful environs surrounded by precipices, and the broad Mediterranean, where waves have, for ages upon ages, dashed and spent themselves upon an immense mountain of rocks, upon the opposite side of the bay, and which seems to rest, like a mighty cloud, upon the bosom of the deep.

The milkmen have a queer way here of driving their cows and goats round and milking them at the door of the houses. So well trained are these animals, they will stop of their own accord opposite the houses to be supplied. I like it for we get better milk by it.

Respectfully,

WARREN ISHAM.

NUMBER LV.

## LESSONS IN FRENCH.

HOTELS AND HOTEL INCIDENTS.

MARSEILLES, Nov. 13, 1851.

The difference between an English and an American hotel was illustrated in fine style in a dialogue between two runners, each of whom put in his claims to me, as I landed on the dock at Havre. One of them was in the employ of an English hotel, and he laid in his claim on the score of my being an American, and expatiated at some length on the superior accommodations of his master's house. The other was in the employ of a French house, and he turned upon the Englishman, and asked him if he could have a face to invite an American gentleman to such a place. Why, said he, your house is so small that you would need a candle to find it, and then, what do you know about their style of living at the public houses in America? I, said he, straightening himself up, *I have travelled in America*, and I know how they live at the public houses there. No American gentleman would think himself well served at a hotel, unless he had half a dozen kinds of bread, and a dozen kinds of meat, and pies and cakes, and sweet-meats in great profusion, and you would look pretty in setting him down to a little mutton chop, and chicky instead of coffee, and a crust of bread, which is the best an English hotel can furnish.

Leaving them to settle the matter between them, I started off in pursuit of my baggage, which had been taken possession of by the custom house officers.

Now that I have embarked, I will be a little free upon the subject of hotel accommodation, and hotel incidents. In the general, I would say, that the hotels in France are far superior to those in England. I cannot speak so definitely of the lower grade of hotels, as I have stopped at none but the very first class of houses since I have been in France, and I shall do the same all over the continent. It is an expensive business, and may seem foolishly so, but I have two or three reasons for so doing. In the first

place, they are houses that have an established character, and I have not the fear of being plundered which I should have in hotels of a lower and cheaper grade. And, in the next place, I meet at these hotels, intelligent travellers from every country of Europe and America, and thus possess myself of an immense amount of valuable information, which would otherwise all be lost to me, and what is the use in travelling, if I am to immerse myself in an obscure hotel, and thus in a great measure defeat the end I have in view in travelling at all?

At these hotels I have two meals a day, viz. breakfast at nine or ten in the morning, and dinner at six in the evening. The breakfast is little more than coffee and bread and butter, but a Parisian dinner (and it is the same at first class hotels all over France) is a magnificent affair. Fruit, soup, then meat, meat, meat, and fish, and fowl to match, a small slice from each being served in almost endless succession, the plates, knives and forks being changed for every successive kind. Then comes the salad, the cheese, the cake, &c. &c., and then the fruits, embracing the most delicious pears, grapes, nuts &c. &c.. A bottle of wine is set on for each, and those who choose, drink it. This is called dining in *D'Hôte*, and it occupies from an hour to an hour and a half, but if a person chooses, he can have his dinner by himself, and sit himself down in a lonely corner to as simple a dish as he chooses. This again, however, would defeat the end I have in view, for it is at the dinner table that I form my most valued acquaintances, there being as perfect a freedom of communication between those who have now met for the first time, from opposite sides of the globe, as tho' they had been formerly introduced to each other, or had been old acquaintances.

During the whole time I staid in England, I did not get one good cup of coffee, a root called chickory which is raised by the farmers there, being used as a substitute, or in so large a proportion with genuine coffee, as to spoil its flavor, and yet most of the English profess to prefer it to the genuine article showing that they do not know what good coffee is. When ground its appearance is so similar to coffee, that it is easily mistaken for it. In France, on the other hand, I have every where found good coffee. The English hotels furnish no such dinners as the French.

I spoke of cake as constituting one item in the Parisian dinners. So it does, but it is a very small item, and indeed it would scarcely be called cake with us. The truth is, that the entire sweet-meat-system, so popular with us, is discarded here. Capt. Morris, of the British navy, who put up at the same house with me in Paris, and who has traversed every part of the United States, remarked upon the appetite for sweet things so prevalent there, and said he did not doubt it was the occasion of much of the sickness which prevailed in the country. An Italian physician who has charge of a medical institution at Pisa, and who put up also at the same house, remarked, that bitter things were good for the stomach and bad for the lungs, and that sweet things, on the other hand, while they were good for the lungs, were bad for the stomach, causing dyspepsy &c. But whatever be the reason, such things find little favor on this side the Atlantic, not being found ever upon the table of the voluptuary, who knows no higher enjoyment than that of sensual gratification.

But notwithstanding all this philosophy of living, who does not feel his blood rising, and his young days coming back upon him afresh, as he thinks of the thanksgiving days, which he enjoyed under the paternal roof, the prominent characteristics of which were the sweet things which crowned the festive board? But this reminds me of another hotel incident. In those glorious days, what a luxurious spectacle it was to gaze upon the well fattened turkey, as it was suspended and slowly turned before the roasting fire—a sight I had not witnessed since the days of my boyhood, until the other day at Rouen. But how came I to know what was going on in the kitchen?—

Well, I will tell you; in entering a hotel in this country you pass from the street, thro' a narrow paved way, into an open court, from which you enter the apartments of the kitchen, and the door being open as I passed in, my eye caught sight of a turkey roasting upon a spit before the fire, and being quite interested in the spectacle, I made some excuse to halt long enough to see that it kept constantly turning slowly around horizontally, apparently of its own accord.—What to do I knew not: there was the turkey, it kept turning and turning, all the time one way, and no one touched it, and there I stood as tho' I had been chained to the spot. The mystery I was determined to find out, but how to come at it was the problem to be solved. I thought of "bolting" in, at the risk of having my head broke by a French cook, consoling myself with the reflection, that if such a catastrophe should happen, it would be in a great cause. But my heart failing me in that, I screwed myself up to the sticking point, and bawled out to the landlord, who was in sight, to come to me, when I put to him the momentous question, and demanded to know what kept that turkey turning. "O step in here, step in here," said he, with infinite *naïveté*. So in I stepped, when, lo, and b-hold, there stood, upon one end of the mantle piece, a machine with wheels like a clock, and away at the opposite end of the fire place, back in the corner, was suspended an immense weight, a stone which would weigh a hundred or two pounds, and which kept the machine in motion, the cord which connected it with the machine, passing over one or two pulleys. It was wound up like a clock. And thus the mystery was explained. The cost of the machine, he said, was two hundred francs, and he had had it twelve years in operation. And he went on to expatiate upon its merits, remarking that they spoiled the flavor of fowls by roasting them in ovens. I must confess, that my sympathies are with him in this particular. The change may be in me, but certainly a roast turkey now-a-days, is not the same thing it was thirty-five years ago.

This is the season for migrating to sunny Italy, and I have found at every tavern where I have put up, persons of distinction from different countries, *enroute* for Naples and other Italian cities. At Lyons we had the Marquis of Abercorn, with twenty-eight persons in his train, a very accessible, and rather intelligent and pleasant man of thirty five. And here, where I have been a week, we have several sprigs of English nobility, and a Polish princess, who speaks a dozen different languages, and is the life of the dinner table. She says she likes the Americans better than any other people.

I shall start for Italy in a day or two, and at Naples shall embark for Alexandria in Egypt, and may go several hundred miles up the Nile. I dread the sea voyage.

Respectfully,

WARREN ISHAM.

P. S.—I have formed some very interesting acquaintances since I have been upon the Continent. I met with several in Paris and also in this city, among the latter Peter C. Brooks, of Boston. Some of the Winthropes are also here.

Yours,

W. ISHAM.

MR. MECHE AND HIGH FARMING.—It will be remembered by our readers that Mr. Isham visited this gentleman's farm when he was in England. He is the advocate of high farming, and he has lately exhibited his balance sheet, at a meeting of the London Society of Arts. The result is anything but gratifying. It shows a loss of £653 18s 4d for the year ending Oct. 30, '51; nearly \$3270. Mr. Mechi is a whole-souled, generous hearted man, but the conclusion is unavoidable, that he is a reckless manager.

209 feet each way is an acre, within an inch.



From the Wool Grower.

#### OBSERVATIONS ON SHEEP AND WOOL.

The following communication is from one of the most scientific and thorough wool-growers in the country.—It will well repay a thorough perusal. We hope other wool growers will favor us with their views and experience.—Ed. W. G.

The subject of wool-growing at this time in the United States is one of too much importance to be treated of lightly, and is daily attracting increased attention.

We have had recently issued from the press, two works upon this subject, the "American Shepherd," by L. A. Morrell, and a work styled "Sheep Husbandry in the South," by H. S. Randall.

Each of the writers referred to, gives us a history of the most noted varieties of sheep kept in Europe and this country, and to those works reference shall be made to illustrate more fully what may be deemed some of the errors into which we, as wool-growers, are apt to fall in relying with too much credulity upon the statements of others.

The golden fleece at last, it seems, has made its appearance among us, and in many of the agricultural papers we find statements of French sheep shearing from fifteen to twenty pounds of wool, albeit 'tis in the dirt.

These are described as fine sheep; are they really so? are their monster fleeces all wool? or rather, are they not part wool and much filth? and as some of those exhibited at Rochester and Columbus this fall as pure Merino, with bands around their necks, of as pure unadulterated hair as ever grew on our native swine.

But this is one of the fashions of the day to get your fleece as large as possible, it matters not how coarse they are, or whether any two parts are alike—or whether the wool on their necks shall be half hair—or whether their hair will color with the remainder of the fleece, (as it will not), or whether the sheep producing such a fleece eats more than three or four old fashioned Merino or Saxon sheep, or whether he is kept stabled up the entire year, or whether he takes oil cake within and a good dressing or oil without, just to keep off the weather. Stabling will not quite answer the purpose, but a little oil answers charmingly.

It should be distinctly understood that we are not finding fault with those who have brought into the country "French Merinoes" of pure blood, which have been bred with due regard to evenness and fineness of wool, the fleece entirely free from hair in all its parts. On the contrary, their enterprise is commendable if they have added to our stock of sheep a breed which is more profitable than any we already possess.

Whether this is the case or not, let us examine.

These French Merinoes, then, to be more profitable than the old fashioned Merino or Saxon races, must possess either a greater degree of fineness of thin wool fibre, or they must produce a much larger amount of wool from the same feed apportioned to their live weight. For either in the one or the other of these qualities are sheep more or less profitable to the wool-growers.

It is well known to every manufacturer that wool increases in value in the ratio of its fineness or evenness, provided it is of sound staple. On the other hand the product of wool from the same amount of feed must be sufficiently large for the increased weight, to make up the difference in value—for instance, 1000 pounds of super wool, well washed on the sheep's back, at 60 cents, is worth \$600; 1000 pounds of French Merino, equally clean as the former, at 30 cents, will bring \$300; leaving a difference of \$200 for the grower of French Merino wool to make up somehow or other, to equalize the receipts of the several producers.

Now, can it be claimed that there is this difference in favor of the French Merino from the same feed—that is to say, that the amount of feed necessary to produce 1000 lbs. of wool in the one instance, will produce 1500 lbs. in the other; it is a large margin, let us examine and see if it so.

We are informed by chemists that the constituents of wool, horn and hair are essentially the same—the constituent parts of wool are precisely alike—unless the external application of oil modifies the wool of the French Merinoes. So far, however, as the writer is informed, he believes it is not so claimed. How, then, can it be, that the same feed which produces one thousand pounds of wool in the one instance, will produce fifteen hundred pounds in the other, when the chemical constituents of the wool are precisely the same. A piece of cloth of thrice the density and weight of another piece, has thrice the amount of wool in it contained in the other piece. The wool represents the feed in the former instance—the cloth the wool in the latter.

But in order that this subject may be more fully understood, let us see what certain practical writers, not theorists, have said upon this particular branch of it.

Veit, Professor of Agriculture in the Royal Institution of Bavaria, observes "the need of fodder is proportioned to the live weight of the sheep, and 2 1-2 lbs. of the value of hay is required daily for every hundred pounds of live weight, to keep the animals in a profitable state."

Mr. H. S. Randall states about 290-100 lbs. as the amount of hay required for every hundred lbs. of live weight; and after alluding to various authorities upon this question, and from his own experience, concludes that it costs no more to raise a pound of fine than one of coarse wool.\*

Mr. L. A. Morrell, after a lengthy and able discussion of this question, and having referred to many authorities, says, "that it requires an equal amount of food to produce a pound of wool without regard to the size of the sheep or the breed.†

In further illustration of this position, Mr. Morrell institutes a comparison between the Saxon and Merino and says, "by taking the standard of Veit, as shown in his table of the live weight of a pure Merino, say 88 lbs., and that of a pure Saxon, say 62 lbs., (which is perhaps the comparative weight when pure,) the Merino, if fed at the rate of 2 1-2 lbs. of hay per hundred lbs. of live weight, consumes 2 20-100 lbs. daily, and the Saxon 1 55-100 lbs., a difference, it will be noticed, of nearly 40 per cent. less than the Merino. Now, both being supplied with this pro rata of rat on daily, the Merino will produce 40 per cent. more of wool and flesh, at an expenditure, however, of 40 per cent. more of feed. Thus it is clear that the pound of wool and flesh in both cases, costs precisely the same. Hence it may be laid down as a rule by which the unwary may learn, that after knowing the usual average weight of carcass and fleece of a given breed, if he hears of any very extraordinary individual instances of either, generally, it may be ascribed to extra feeding, and at a cost accordingly.

In instituting the above comparisons allusion is made solely to animals combining the various excellencies of their breed.

How, then, is the grower of the 1000 lbs. French Merino wool to obtain the \$200 to put him in funds equal to his competitor. Is it to be made up by sales of bucks at high rates, if so, is he not practicing deception which cannot last, and in the meantime has caused the ruin of many valuable flocks of sheep, and lessened the aggregate value of the wool of the country?

The French Merinoes are described and claimed in France to be fine and equal to the best Merinoes in Spain. The fleece is said to be of a brilliant cream color within, "soft, glossy, wavy, and very even over the whole body," and equal to the best Spanish Regima for the manufacture of superfine broadcloths.

Now, it would be a great satisfaction to know how many of this celebrated breed, sold in the United States, come up to the above description. Not one in twenty, if he is a pure bred sheep, will get about such

\* See Randall's work, p. 157.

† See American Shepherd, pp. 244 and 245.

stock as can be bred from any good Merino flock, certainly not any better. Such American Merinoes are sold from ten to fifty dollars for very select ones, and not from one to five hundred dollars—the bigger the humbug the greater the price.

We have been informed that a certain Consul Jarvis imported from Spain a large number of sheep equal to any in that country, and from this importation and those of Chancellor Livingston and General Humphrey many of the Merino flocks of this country have been bred.

In times past we were led to believe that the Germans knew something about sheep, and that those taken to Saxony at the commencement of fine wool growing in that country, were equal to the best of their race. And it is said that they subsequently improved these sheep both in fineness and evenness of fleece, and latterly in their relative shearing weight.

There have, also, been many valuable importations of German sheep into this country.

Now, judging from the usual success that attends the enterprise of our people, it is a fair presumption that they have also improved their various races of sheep since their introduction, and heretofore we have had claimant after claimant tracing back the pedigree of their flocks to these various importations, and from their statements have been led to believe that their sheep were equal to any in the world.

They were, doubtless, all in error from Chancellor Livingston to General Humphrey, and Mr. Grove, and the Swifts, and Smiths, and Blakelies, and Edgingtons, and Pattersons, &c., &c., from the beginning to the end. Their sheep would not feed up to the idea that would "point a moral or adorn a tale."

The merits of their sheep were not adequate to flaming advertisements of big sheep and 20 lbs fleeces to gull the people and empty their pockets.

Their sheep were not the pure wool fleeculis, but we have it now, yet know it not.

SPECTATOR.

For the Michigan Farmer.

#### IMPLEMENTS FOR WORKING AMONG CORN.

DOOR VILLAGE, Ind., Dec., 1851.

Mr. Editor,—I have been greatly profited by the perusal of your excellent paper, for which I feel gratified to you and your numerous contributors. There has been a great change here in farming, within the last few years. Corn has become the staple crop, whereas it used to be wheat. Our average crop on Door prairie, is 40 bushels to the acre. There is a corn-harrow in use here, which ought to be more extensively known than it is. It is drawn by two horses, and runs astride the row, harrowing a row at once. The side pieces are 7 1-2 feet long, and 4 inches square, containing 7 teeth each. The forward ends are 5 feet apart, the back ends 7 inches, to let the corn pass thro'. The handles are placed so that you walk on the left hand side of the row. The cross pieces are raised 3 inches from the barrow with blocks, that large corn may be harrowed—for the same reason it is left open behind. The beam is fastened to the cross pieces, and these to the harrow with large pins. The philosophy of running the wide end foremost is this—you have that part which runs near the corn entirely under your control, which any one who tries it will find to be a great advantage. Corn can be harrowed much better with this harrow than with any other that I have met with.

I have invented a corn plow that will plow a row at once, which does the work in a complete manner. I first discovered the proper shape for a shovel plow that will scour or keep clean in any kind of soil. It also runs much lighter, and steadier than the common shovel plow. I attach the shovel to the wood in an improved manner, so that it rarely clogs up with sods or other rubbish. My two-horse corn plow runs astride of the row, with a shovel on each side, or two, if any prefer, and can be set to any desired width—wide

enough to plow out two middles at once. It can be set to throw the furrow from the corn when small, and to it when large. The secret of my success in getting my double plow to work so admirably, is in the shape of the shovel—it always scours, let the ground be in what condition it may. It also runs steadier than the corn shovel, and is governed differently. I know, from experience, that it is very tedious to work with a plow that does not work well, or will not scour. The work cannot be done so well, nor so much of it. I never have seen a shovel plow made on the old plan, that would scour on this prairie. I have had them made of the best of plow steel, and ground off smooth, but all to no purpose. The right principle was wanting. I have had shovels made on the new plan for two years and some of my neighbors have had some made, and there has not one of them failed to scour off in the most complete manner, giving entire satisfaction. I have used my two horse plow this year, and part of last year. I got it in operation last year, the second time I plowed my corn, but thought it best not to say anything about it, until I tried it more thoroughly. — This last summer I worked 35 acres of corn entirely with it and the harrow—a hired man doing part of the plowing. When working small corn I attach boards to my plow, to keep the corn from being buried with dirt. By this means I can plow corn as soon as can be done with a cultivator or anything else; it runs very steady, and is easily managed. Corn can be plowed better with it than it can be done with a one horse plow, for the following reasons, viz:

First. The earth coming against the corn from opposite sides at once, tends to brace it up rather than bend it down, which is a great advantage.

Second. The furrow can be thrown from the corn when small, and to it when large, which cannot be done with a single plow; and

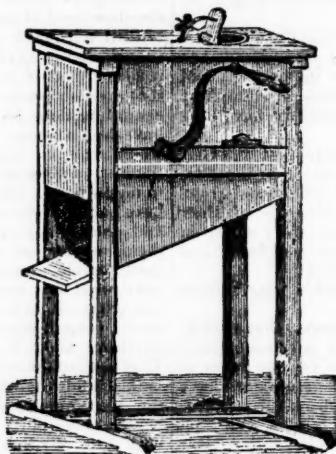
Third. Two horses together in a corn field, drive better than one, as a general thing.

By letting out the inside lines a little, I find no trouble in using horses that I could not very easily use single. There have been a great many to see my plow in operation, and it has been the universal decision of all, that it was a great invention, as corn is now a very important crop, and many cannot get help when they want it. It will enable them to plant more corn, and tend better what they do plant, without hiring extra help. One man, with the same team, can tend as much corn as two can in the old way, and do it better. Corn can be plowed with it until it gets three feet high, and if well tended till then, is all it needs. I am making preparations to get out a patent, and will soon make some arrangements to supply farmers who wish on reasonable terms.

WILLIAM BEARD.

FIERY STEEDS.—A man of the name of Murray, who lives near Croybilly, had two horses last week, who were suffering from mange, a dangerous disease, and one not easily to be removed. Murray was advised by some veterinary surgeon to wash his horses with spirits of turpentine, and then anoint them liberally with coal tar. The horses were accordingly duly washed with the one, and covered with the other. These substances, as many people are aware, generate gas, which ignites the moment it comes in contact with fire. Murray came to his stable with a lighted candle to see in what state his horses were, which he had no sooner entered; than the gas exploded, carrying away part of the floor and roof of the stable, and at the same time setting both horses on fire. The horses being loose, one of them ran out of the door, and galloped across the country until the fire was extinguished and its strength exhausted; the other in attempting to follow it, ran with such violence against the lintel as to dash its brains out. Murray, imagining some fiery spirit from another world was at work, called for help, but it came not until his horse had been killed, his stable destroyed, and himself nearly frightened to death.—*Coleraine Chronicle.*

## CORN SHELLEK.



We here give a cut of a Corn-sheller, manufactured by Ruggles, Nourse, Mason & Co., which is one of the best now in use. It has an iron hopper, firmly secured with a double spring to suit all sized ears, with a balance wheel played inside, safe from injury. With it a bushel of corn can be shelled in five minutes.\*

One can conceive that this would be a much more agreeable way to shell Corn, than to rake the ears across the edge of an old shovel, or work the grain off with a cobb.

These implements can be had at Parker's in this city. Price, \$6 to to \$8, according to size.

## HUSSEY'S &amp; McCORMICK'S REAPERS.

It will be remembered by our readers that these Reapers were tried together at the Worlds Exhibition last summer and that McCormick's received the prize as the best machine. Mr. Hussey not being there himself and believing that his reaper had not been well used, went to England and secured another trial at which he came off victorious. We give below a part of the English circular issued by the Cleveland Agricultural Society.

The machines were to be tested on the following conditions:

The Machines to be tried on Wheat and Barley, in such order, and for such lengths of time as the said Jury may direct.

The Jury to have full power to use any means they may deem advisable, in order to put the Machines to the severest trials.

The Jury in deciding on the merits of the two Machines to take into consideration—

- 1—Which of the two cuts the corn in the best manner?
- 2—Which of the two causes the least waste?
- 3—Which of the two does the most work in a given time?
- 4—Which of the two leaves the cut corn in the best order for gathering and binding?
- 5—Which of the two is the best adapted for ridge and furrow?
- 6—Which of the two is the least liable to get out of repair?
- 7—Which of the two, at first cost, is less price?
- 8—Which of the two requires the least amount of horse labor?
- 9—Which of the two requires the least amount of manual labor?"

The following is the Report of the Jury:

"The Jury regret exceedingly the most unfavorable state of the weather, on the days of Trial, (a perfect hurricane raging the whole of the first day), and their consequent inability to make so full and satisfactory Trial as they could have wished.

The Machines were tested on a crop of Wheat, computed at 25 bushels per acre, very much laid; and on Barley at 35 bushels per acre, very short in the Straw, and if possible more laid than the Wheat.

The Jury, taking the different points submitted to their consideration, in the order as they occur above, express—

1—Their unanimous opinion, that Mr. Hussey's Machine, as exhibited by Messrs. Wm. Dray & Co. cut the Corn in the best manner, especially across ridge and furrow, and when the Machine was working in the direction the Corn laid.

2—By a majority of eleven to one, that Mr. Hussey's Machine caused the least waste.

3—Taking the breadth of the two Machines into consideration, that Mr. Hussey's did most work.

4—That Mr. Hussey's Machine leaves the cut Corn in the best order for gathering and binding. This question was submitted to the laborers employed on the occasion, and decided by them, as above, by a majority of 6 to 4.

5—Their unanimous opinion that Mr. Hussey's Machine is best adapted for ridge and furrow.

6—This question was referred by the Jury to Mr. Robinson, fireman to Messrs. Bellerby, of York, a practical Mechanic of acknowledged ability, whose report is appended below.

7—That Mr. Hussey's Machine at first cost is less price.

8, 9—The Jury decline to express a decided opinion on these points in consequence of the state of the weather.

*Mr. Robinson's Report on question 6.*

Having carefully examined both Machines, and given the subject due consideration, I am of opinion that McCormick's Reaping Machine, as at present made, is most liable to get out of order.

(Signed)

THOMAS ROBINSON.

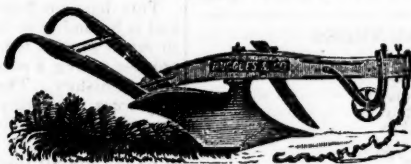
York, 30th September, 1851.

To POST-MASTERS.—We would request Post-Masters, when they return papers, to put the name of the P. O. thereon. Will our readers speak to their P. M.'s about this matter, as it is impossible, without this, to tell where to find a subscriber, unless we run over our whole list of names—a good half-day's work.

COMMUNICATIONS.—We have on hand a large number of excellent communications which will appear next month; meantime correspondents must be patient, and continue to write.



## P L O W S .



The above is a cut of the celebrated *Eagle Plow*, of Ruggles, Nourse, Mason & Co., Boston. In our next No. we shall give a cut of one of their "deep tillers" for stubble land &c. These plows can be had at Parker's, in this city, or at Burr Oak Station, St. Joseph County.

For the Michigan Farmer.

## EXPERIMENT IN WHEAT GROWING.

MR. EDITOR:—One year ago last summer, I turned over 10½ acres of timothy and clover sod which had been pastured through the season until the time of ploughing, which was done between the 26th of June and the 6th of July. The turf was very tough, five acres had been seeded down six years, and had been a pasture for sheep.—The other field had been seeded five years also, and had been mowed twice, the remainder of the time it had been pastured. I pastured, or moved the first growth, then let the second stand until it was in blossom, when I turned in my sheep and pastured it the remainder of the season; but enough seed came to maturity to keep the land well seeded, consequently there was a new crop of plants each year to take the place of those that died, for more or less die each year. The soil was a sand and gravelly loam and rather dry when it was turned under. The plough ran 9 or 10 inches deep, and was one of Long's' patent.—About the 1st of September, with one pair of horses and a harrow with fifteen teeth, I harrowed it over once lengthwise the furrows, then crossed it diagonally, lapping the harrow one half. On the 9th and 10th it was sowed with one bushel of wheat per acre, and harrowed over twice. The wheat came up and spread rapidly, and afforded considerable feed for my cows in October. The wheat early in the spring was a good color, but as the spring was rather cold it turned yellow.

About the 25th of April I sowed 8½ lbs of Ohio plaster to the acre, and in a few days after it turned a very dark green color. When harvested it stood very thick on the ground, the straw was uncommonly long, and when thrashed yielded 28 bushels per acre. Had the straw not grown as large, I presume it would have yielded over 30 bushels. In sowing the plaster I left a few spots in different parts of the fields where I sowed none, and the result was, there was at least one third more wheat where the plaster was sown than where it was not. Some of the plaster was sown E. and W. while the wind was blowing from the West, this was very much streaked, while the other which was sown in an opposite direction was very even.

The expenses of raising the above crop is as follows:

To plowing 10½ acres at \$1 per acre,	\$10.50
To three days harrowing for sowing,	6.00
To 10½ bushels of seed wheat at 80 cents per bushel,	8.40
To half day sowing do,	50
To one and three fourth days harrowing in seed,	3.00
To 8½ lbs plaster, sowing the same,	4.00
To 13 days harvesting and carting,	20.00
To rent for land at \$3 per acre,	31.50
To thrashing 294 bushels wheat and marketing,	20.00
By 294 bushels wheat at 62 per bush.	\$182.28

103.90

Profit, \$78.33  
ISAAC ELLIOTT.

[REMARKS.—Nothing could evince more clearly the great value and importance of the analysis of soils, than such experiments as the foregoing. Says Mr. Elliott

"had the straw not grown as large, I presume it would have yielded 30 bushels." Mr. E. will allow us to remark, that the vigorous growth of straw was not at all obnoxious to the production of an extra quantity of grain; and if his soil had been supplied with certain *mineral* ingredients of which it was deficient, and which are essential for the formation of grain, the strong growth of straw would not have been a useless portion, but indispensable for the support of the increased amount of grain. Now if Mr. E. had obtained a correct analysis of his soil, and proper instructions of some agricultural chemist, and had applied the missing ingredients, he would have obtained 35 to 40 bushels to the acre, and perhaps more.

There are individuals in this city who are well qualified to analyze soils, and will without doubt be ready to engage in the work whenever there is a demand for their services. We believe that our farmers generally are not prejudiced against the valuable aid which science may, and is affording to our noble profession. The success which has attended its application thus far furnishes indubitable proof, that it is destined to modify our entire practice, and double our present production. We hope soon to present the matter, to the Farmers of Michigan, in its true light, and show that to be truly, practical, intelligent farmers, we must be able to give a reason for all the operations of our hands.]

LAYING DOWN MARSHES.—I have harrowed a piece of marsh in the spring, when the top of the muck was thawed an inch or two, but frozen below so that it would bear a team. I tore the surface to pieces and sowed on the seed, and then harrowed it again. Red top makes a very tough sod in a short time and makes good hay for cattle but is apt to lodge before it gets ripe. I like the plan of sowing timothy seed with the red top equal parts, and it is more likely to stand up.

ISAAC ELLIOTT.

PITTSFIELD, Feb. 4, 1852.

CLOVER SEED MACHINE.—We examined yesterday a very ingenious invention at the seed store of Mr. S. N. Wickersham, on Smithfield street, by which clover seed can be gathered at a very trifling expense. The following is its description:

"It takes the seed from the field, leaving the straw or grass all standing. It weighs two hundred and fifty pounds, is drawn by one horse, and gathers from ten to twelve acres per day. The fingers or teeth, catch all the heads, the revolving knives cut them off and throw them back into the box, thus diminishing the labor three-fourths, and saving all the seed. This machine comes so low that every farmer will have it, and pays the manufacturer 300 per cent, well worth speculators looking after—and is offered for sale, or exchange for real estate, merchandise, or horses, by the whole Union by the County.—Pittsburgh Gazette.

FAT SHEEP.—It will be remembered that Maj. Kearsley, stated in the Jan. No., that "on the road to the Fair, a fat sheep was purchased and exhibited, and a premium awarded to be purchaser." It was a matter of which we knew nothing but supposing our friend was "posted up," we published, and it is legitimately inferred that the occurrence took place at the State Fair; but the Major says it happened at the Oakland County Fair. Quite a difference.

## HORTICULTURAL DEPARTMENT.

## DWARF PEAR TREES.



Much attention has of late been directed to the cultivation of Pears as dwarfs. After repeated experiments in England, France, and this Country, with the mountain ash, thorn, apple, and quince as stocks for dwarfing—the quince alone, is now generally used, the others being too dissimilar in their natures to admit a perfect union with the graft.

The great advantages of this mode of propagation, are early fruitfulness and the adaptedness of the trees to small yards and enclosures; besides, as an object of taste, they are expressive and beautiful. Fruit may be had by this mode in about half the time required to produce it on Pear stocks. *But no man need expect to succeed with dwarf Pears with common orchard culture.* They require rich and thorough cultivation, and much care in pruning.

There are but few varieties that can be grown upon the quince with great advantage. Some, however, are much improved; such as Louise Bonne de Jersey, Buerre Diez, and the Angouleme. These are cultivated almost wholly on the quince by intelligent and successful cultivators. There are yet, several other kinds which grow well on the quince, and are but little changed—as Dearborn's Seedling, White Doyenne, Buerre d'Arenberg, Bartlett, Tyson, &c. This list furnishes a sufficient number for ordinary use, and consists of the best varieties for dwarfs.

**PRUNING.** Dwarfs are usually pruned in pyramids, as exhibited by the cut; and to prune so as to form a perfect specimen, requires much care and judgment.—When the graft or bud is one year old, it is cut back, to about a foot from the ground, leaving six or eight buds; these will throw out vigorous side shoots. About the middle of July they will have attained a sufficient growth, and may then be checked by clipping off the ends of all except the upright leading shoot, which is allowed to extend itself far enough to permit an tier of lateral branches. It is then, (or the next spring) cut back to within eighteen inches of the first set of branches. The newly formed buds now push out with great vigor, and the same process, must be repeated as with the first set, and so on until sufficient height is acquired, which is from nine to twelve feet. The secondary branches will also need cutting off occasionally, whenever they protrude themselves beyond the general outline, or take a disorderly course through the top.

Dwarf Pears will continue in a healthy bearing condition, with good treatment, 20 or 30 years.

They are said to be specially valuable for low, moist soils, where the Pear stock is not so healthy nor the fruit so rich as upon the quince.

## THE CRANBERRY.

This delicious fruit is coming into such general use, and is becoming so important an article of export, and so much interest is now taken in its cultivation that I propose giving a concise account of the same, and its general history. The common American Cranberry, (*Oxycoccus macrocarpus*) is found growing wild on swampy soil, in the Eastern, Middle and Western States. The first account we have of the cultivation of this fruit is by the late Sir Joseph Banks, who in 1813, produced from a bed 18 feet square, 31-2 Winchester bushels;—being at the rate of 460 bushels to the acre. Capt. Henry Hall, of Massachusetts, has cultivated this fruit for the last 20 years. His method is to spread on his swampy ground a quantity of sand—this is to kill the grass; but where sand is not at hand, gravel will answer the same purpose. He then digs holes four feet apart each way, and puts in the holes sods of cranberry plants about one foot square.

**Soil—Propagation, and Management, &c.** Having tested the plants thoroughly in all kinds of soils, we have no particular choice in their selection. We know of no kind of soil in which they would not be likely to do well if managed according to our method. We should not choose a perfect clay soil, extremely liable to bake, nor a perfect sand containing no power of vegetation. In extensive field culture, the Cranberry flourishes well in soils varying from moist to dry, and we consider new lands the best, and those not liable to weeds as easiest to cultivate. No great degree of moisture is necessary, provided it is more or less uniform. Any soil that the strawberry can be grown upon to advantage, is well adapted to the growth of this plant, but no animal or vegetable manure should be used, as the fruit draws most of its nourishment from the atmosphere. The vines propagate by runners, like the Strawberry, and from these, it will flourish in almost every soil and location, under good management.—Where the land is rich, and liable to grass and weeds, we prepare the ground by removing the top soil to a sufficient depth to prevent their growth. This may be easily done, by ploughing the sod, and removing the top soil in carts or otherwise. The object in doing this, is to make the soil so poor that nothing will grow to obstruct the growth of the Cranberry plants, bearing this in mind, that I am fully satisfied, from long experience in the business, that the Cranberry derives its nourishment only from the air and moisture. If the land is poor, so that grass and weeds will not vegetate, then it may be ploughed and harrowed without other preparation, the greatest object in cultivation being to have the plants placed in a poor soil, or to render it so by removing the top soil, by filling up, or by any other process. If these rules are followed, there is no difficulty whatever in their cultivation.

When the ground is prepared, mark your soil out in drills 15 inches apart, and put the plants in the drills 6 inches apart. Hoe them slightly the first season. After this, no cultivation is needed. The plants may be expected to run together and cover the whole soil in two or three years. Persons having a garden of moderate size, and wishing to raise Cranberries of a superior quality, can do so by obtaining a few plants, and with a small amount of labor, at the commencement, will find their cultivation both easy and profitable. The plants can be also furnished growing in pots and boxes, forming ornaments, as the fruit when protected will remain upon the vines until the vines again blossom, the blossoms, starting each year from the new growth. *To this the attention of the Ladies is particularly invited.* The plants can be sent in pots to any part of the U. States. They will flourish on their passage, and can be transplanted in the proper season, at leisure. The exceedingly beautiful appearance of this slender vine, standing erect and clothed in the most luxuriant green, bearing its delicate blossoms, and laden with rich clusters of crimson-colored fruit, renders it an ornament for window, garden or green-house, entirely unrivalled. The proper time for Fall transplanting is October and November; for Spring, from the opening of the same till about the 27th of May.—*Boston Cultivator.*

**FRUIT TRADE OF OSWEGO—New York Apple Women**  
—It is estimated that nearly \$40,000 will be circulated in this county this autumn, by speculators in fruit. Some 20,000 barrels of apples have already been purchased, and many of them shipped to New York. They were Spitzenbergs and Greenings, and the price to the growers has averaged from \$1 to \$1.50 per barrel. The fruit of the entire county has been bought up; one firm in this city alone, having contracted for about 8,000 barrels of winter apples. Some of them, which were bought for \$1.25, have already been sold in New York for \$3.

An energetic and skillful business woman, who keeps a fruit stall in Fulton market, was in town the other day, and bought 1,000 barrels of apples, giving her check for the amount. She has made her fortune in the business and will, no doubt, make \$500 out of the operation. She bought a few barrels of choice pears here, at \$11 per barrel. She will sell the same in New York for double the money. We cannot but recommend to the farmers to bestow more attention upon fruit growing. It will at all times produce a golden harvest.—*Oswego Journal*.

### GARDENING.

Fine gardens are seldom to be met with in a new country, for obvious reasons; they are found in those old and well regulated communities, where increased prosperity and a thousand other facilities afford means and time for the exercise of taste in rural affairs.

Though we may not be able to have *fancy* gardens, yet we can have them well arranged, and can grow as rich and luxuriant vegetables as though our gardens were a century old; and we may be permitted to say, that a little more attention to this portion of the farm will not only directly minister to the comforts and enjoyments of life, but will actually put money in our pockets, by affording substantial means of subsistence for a large portion of the year.

A notice of some of the most important and healthful garden vegetables, with simple directions as to the best mode of culture, &c., may be interesting to some of our readers.

#### ASPARAGUS—(*Asparagus Officinalis*.)

We begin with this, as it is the earliest, as well as one of the healthiest of garden vegetables. It is propagated by seeds.

When a new bed is formed, if roots not more than three years old can be obtained, a great saving of time will be effected.

A light sandy loam is best adapted for asparagus, but any soil may be made to produce it in great luxuriance by draining and *deep* culture, not less than two feet on any soil, and mixing to the entire depth a plenty of manure.

If seed is sown, it should be done early in spring, on a rich and well prepared bed, an inch and a half deep, and fifteen inches between the rows. A pound of seed is enough for a family. Keep all weeds down, and in the latter part of autumn, cover the bed with a good coat of litter from the yard, to protect the young plants from the frosts of winter.

The next spring, the last of March, prepare your bed by trenching to the depth of two feet. The importance of supplying a plenty of manure at this time, will be seen when it is considered that no more can be applied, except as a top dressing. A bed 16 feet wide and 40 feet long, will be sufficient for a moderate sized family. The width will admit of having two spaces, three feet apart, the whole length of the bed, by which easy access may be had to every part. To every foot in length, sow a pound of salt, and work it into the surface. Three rows may be planted in each compartment. Draw your line a few inches from the edge, lengthwise of the bed, and cut a trench four to six inches deep. Then carefully take your plants from the seed bed, exposing them as little as possible, and set them in the trench, a foot apart, and cover immediately with the earth thrown out, until the row is finished. Draw your line again one foot from this, and proceed in the same manner.

When the bed is finished, you will have three rows to each compartment, and the spaces for walks will be about two feet wide.

Rake the bed off evenly, removing all rubbish. Keep the weeds down the first two seasons, and let the plants run up to stalks. Cover the bed in the fall, to protect the crowns of the plants. The third year, the plants may be cut twice or three times, but not more than that, as it will materially lessen their value and vigor for after years. The fourth year, a full crop may be expected. In the autumn previous, however, the stalks must be cut to the earth, and removed to the compost heap, and made into manure, to be returned again to the bed. Clear the bed of everything, spade up the walks, and cover the whole with two or three inches of manure. In spring, with a common manure fork, loosen the soil to the depth of four inches, mixing the manure thoroughly, being careful not to injure the crowns of the plants. Rake off evenly, and trace out the walks, and trim the edges. This should be done by line, always. In order to know the exact place of the walks and edges of the bed, it will be necessary to drive stakes at each corner. The mode of cutting is to scrape away the surface, and cut the stalk off slantingly, two or three inches below the surface. It should be done with a sharp knife, using care not to mutilate the buds that are starting in close proximity. The cutting should not be continued after the 10th of June.

#### BEANS—(*Phaseolus Vulgaris*.)

This is a standard vegetable for all seasons. They may be had by the 10th of June, if planted in the early part of May.

The *Early Mohawk* is an early and very hardy sort, resisting frost better than any other variety.

The *Early Six Weeks* and the *Yellow Six Weeks* are good garden Beans. These are Bush Beans, and may be planted for a succession from the middle of April to the middle of August.

For running, or pole Beans, the *Lima*, the *Dutch Case Knife*, and the *Cranberry*, are the only varieties really worthy. We do not see why the *Lima Bean* is not more extensively cultivated. They are very nutritious and very productive. They will grow, it is said, twenty feet—The poles should be 10 or 12 feet long, and placed well in the ground before the Beans are planted. They should be planted like *Indian Corn*, and the same distance apart, about the first of May, and should be protected, if a spell of cold, damp weather occurs soon after coming up.

Beans, as ordinarily cooked, do not "agree" with some persons. The difficulty may be wholly, or in a great measure avoided by cooking in clear water, and when done, add with the seasoning a sufficient quantity of *sweet cream* to make it palatable. This, we think, is a great improvement on cooking with meat.

Beans are now bringing in this city one dollar and twenty-five cents per bushel. *Lima* beans would bring double that price. At a dollar a bushel, they are a profitable crop—more so than wheat.

#### BEET.—(*Beta Vulgaris*.)

It may seem to some needless to allude to these common garden vegetables, but we are satisfied from observation, that there is too little attention given to their cultivation, as well as to the selection of varieties. He who says one variety is just as good as another, exposes an ignorance not at all becoming.

The Turnip Rooted is the earliest cultivated, and is the best early beet.

The Long Blood is the kind usually raised for a crop. This beet makes an excellent pickle, and is also used as a garnish.

For an early crop sow as soon as the ground will permit working, but for winter use, sow from the first to the middle of June. Farmers usually sow too early for winter, and the beet gets hard, woody and flavorless.

#### CABBAGE.—(*Brassica oleracea*.)

Varieties: *Early York*, *Early Nonpareil*, *Early Butterhead*, *Drumhead* and the *Curled Savoy*. A few of the *Large York* may be sown to fill up vacant places in the garden.



A few plants for early use may be raised in the kitchen window, in a box prepared for the purpose.

For early spring and summer crops we will give full directions when the time arrives in Autumn for sowing.

For fall and winter the seed should be sown some time in April.

It is sometimes desirable to transplant when the ground is very dry. The ground should be freshly dug; give the plants a thorough wetting a few hours before taking up; have ready a pail of mush, of earth and water, made thin, and into this dip the roots before setting; give a good watering, and they will be as certain to grow as if transplanted after a shower.

#### ONIONS—(*Allium cepa*.)

Farmers very often fail to grow good crops of onions. One cause of this is a deficiency of manure, and another cause is early neglect. There is no garden plant that needs a richer soil, nor that requires earlier attention, especially if the ground be weedy.

Prepare the ground early—level and smooth down by raking, and if it is rolled so much the better. If the tops or "buttons" as some call them, are used, draw drills ten inches apart, about an inch deep, and in these drop the young onions, five inches apart, and leave them uncovered. They will start immediately and grow better than if covered.

If seed is preferred, it should be sown in shallow drills, and pressed into the earth, and fine mould sprinkled over it, and if the ground is weedy, lay some strips of boards between the rows, and let them remain until the onions get a good start.

Keep the beds clear from weeds, and the earth loose about the bulbs, and if drawn from them when they begin to form, it is better. An ounce of seed is sufficient for a family.

The last of August or between that and the middle of September, sow a bed for early spring's use. By the time winter sets in they will have attained a height of 3 or 4 inches, and should be covered with a little straw or coarse litter, and they will come out fine in spring, and be very acceptable.

#### SPRING OPERATIONS.

**PRUNING ORCHARDS.**—If this has not been done as recommended, it should be attended to immediately; and remember to cover the large wounds with grafting wax, thick paint, or better, tar and brick-dust applied hot.

**GRAFTING.**—March and April are the months for performing this essential operation. Grafts may yet be cut and preserved in damp saw-dust until wanted. Propagate none but good fruit. That individual who does not get the best of fruit when it is within his reach is inexcusable. The expenditure of time in procuring it will never be regretted. An excellent grafting wax is made of 3 parts tallow, 3 parts beeswax, and one part rosin.

Look for caterpillars nests; they may be seen in little rings around the branches near the extremities. Cut off and burn them. Diligence in this will soon rid an orchard of these unsightly marauders.

Scrape and wash trees of all kinds. Take strong lye for large trees, but for young trees it should be weak as the bark is tender. Never white-wash trees until you can reasonably believe that a coat of paint would contribute to the health and growth of a man or a beast.

A solution of whale-oil soap, with the addition of a pound or two of sal-soda for 100 trees, is a better application, but it cannot be obtained in all localities.

**GRAPES.**—As soon as the ground is in a fit condition for working prepare a bed for grape cuttings, if they have been secured as recommended in a former No. of this paper. Make the ground very fine to the depth of a foot. Cut up the vines to three joints each and place them slantingly in the bed 3 inches apart, to the depth of 4 inches, leaving a bud just beneath the surface of the ground. If a crust forms on the surface it should be stirred, and if a drouth occurs they must be supplied with the suds from the wash. For this purpose the bed should be in some convenient place where it can be easily supplied.

**STRAWBERRIES.**—The latter part of this month or first of April, beds should be made for this most delicious of all fruits. We have given full directions in the last volume. While deep and very rich culture will produce berries an inch in diameter, shallow culture on a poor soil will not produce them half that size, while the flavor will also be lessened in proportion.

Plant 18 inches or 2 feet apart, keep perfectly clean, and spread straw around to keep the fruit from the ground. This was the ancient practice, and hence the name of the fruit.

#### AMERICAN WINES.

The following communication from the pen of that indefatigable pioneer in vine-growing, Nicholas Longworth, we take from the "Western Horticultural Review."

The extent to which the vine is now cultivated on the banks of the Ohio, will afford, we are told, quite a quantity for export. This is indeed gratifying intelligence. Religious societies throughout the entire country, may now, if they see fit to do so, obtain pure wine for sacramental purposes. The experiment of raising grapes for the manufacture of wine, has been a very interesting, though arduous one. The climate had to be tested, and after the grapes were grown, there was no certainty, until a trial was had, that they would make a wine fit to drink; experienced vine-dressers had to be brought from the best vine districts of Europe, and years of toil and thousands of dollars have been expended to bring the matter to a practical, valid test.

We understand that great improvements are in progress, which evinces a confidence by those who ought to be able to judge, in the success of the enterprise.

#### DOMESTIC WINES.

BY N. LONGWORTH.

To the Wine Growers' Association:

GENTLEMEN: We did hope that we should have American wine, the pure juice of the grape, and not worse compounded than the worst wines of Europe. Here only three kinds of wine are extensively made for sale. Dry Catawba, the pure juice of that grape fully fermented. A ladies' wine, generally made from the Isabella grape, which has less of the saccharine (sugar) principle, than any other grape we cultivate; by adding from  $1\frac{1}{2}$  to  $1\frac{3}{4}$  lbs. of loaf sugar to the gallon, the must undergoes a strong fermentation, but the saccharine principle being greater than the leaven, (fermenting principle,) the latter is exhausted before transforming the whole of the sugar, and the wine continues sweet for any number of years. Our third variety is the Sparkling Catawba, (champaigne,) made from that grape, after it has undergone a full fermentation, and has a certain quantity of the best rock candy added, to give it sweetness and effervescence. The process is slow, expensive, and the loss from breakage great; and it is attended with occasional failures in accomplishing the intended object. The wine should be in the bottles two years, and have constant attention, before it is fit for transportation. Each of these wines is made from one kind of grape, and they are healthy to the stomach.

In Europe, different kinds of grapes are mixed together. In Madeira, a sweet wine is made by adding one-third of brandy to two-thirds of grape juice as it comes from the press. It makes a sweet, pleasant wine, but having undergone no fermentation, it is not healthy. They seldom sell it by itself as wine, but add a certain portion to their best wines, to give them aroma, flavor, and richness. But if we are to believe the reports we have read of the manner in which wine is made in North Carolina, the mixtures of Europe are thrown into the back ground, and the price increased the further the wine is removed from the condition of pure juice of the grape.

Our grape that has least saccharine principle makes a sweet wine, if from  $1\frac{1}{2}$  to  $1\frac{3}{4}$  lbs. of sugar is added to each gallon. Yet in North Carolina they tell us, that to make Hock wine (Hock is a dry or hard wine) from their famous grape, the Seppernong, they "put full three lbs. of sugar to the gallon," and yet say that they "find great difficulty in keeping it from acidity." It is to me sur-

prising, as they have the Catawba grape wild in their State, that they should cultivate the Scuppernong. They boast of other native grapes of fine quality, and among them the Lincoln. But they make five kinds, and strange to say, what they call their "purest Scuppernong, is made with Scuppernong brandy," and sells at \$6 per gallon. This I presume is similar to the liquid (not wine) made in Madeira, by adding one-third of brandy, and preventing all fermentation.

One of their wines, called "Scuppernong Champagne," it seems is made with large quantities of spirits. They say, "no matter what kind of spirits, and one-fourth spirit and one pound of sugar to the gallon." Why it is called champagne, I cannot understand, as it seems it does not sparkle, and is not sold in bottles, but by the gallon. I might have added, that a sweet wine may be made by drying the grapes before pressing, or by boiling the must, or by adding to it deleterious articles to prevent fermentation. The Scuppernong grape (the black is the same as the Muscadine of the Mississippi) has, like the Fox grape, a fine aroma and flavor, but like the Fox, it has a thick skin, a hard pulp, and but little saccharine principle. My impression is, that the Scuppernong grape, by a very large addition of sugar, will, from its high flavor, make a fine sweet wine, and none other of value. It is not suited to our soil and climate. The black Scuppernong seldom has more than from two to four berries on the bunch. The bunches of the white are rather larger. The Catawba grape, which I deem equal for wine to any foreign grape, is a native of North Carolina.

We intend, in a few years, to render portions of the Ohio River as celebrated for its wines as the Rhine; and my desire for the extension of my life-lease, would be to aid in accomplishing this object. But there are many persons of means and talents engaged in this enterprise, and I hope not to be missed when the time arrives for my departure. I would strongly urge on all, to gather from our forests all grapes of promise, and give them a fair trial, and more especially to raise new seedlings from our best native grapes, and a cross between them and the best wine grapes of Europe. I would particularly recommend the Herbmont grape as valuable for this purpose; also the Missouri. From the Catawba, a superior wine and table grape may be produced, though I believe its seedlings will generally show a disposition to run back to the parent Fox. In naturalizing foreign grapes by long cultivation, or raising hardy grapes from the seed of foreign, I have no faith.

**ADDITIONAL NOTE.**—Mr. L. has probably considered the Cape and Herbmont wines as of too small an amount to be reckoned among our products; but they have their admirers, and have attracted considerable attention. Some specimens of the first have been thought to resemble Burgundy, and his own Herbmont wine compares very favorably with Sherry. The Cape is a moderate grower, and difficult of propagation by cuttings, but has its advantages, among which may be mentioned its immunity, to a great extent, from the rot. It is, however, fast disappearing from our vineyards.—E.

**SAVING GIRDLED TREES.** I saved two beautiful grafted trees, that had been girdled entirely round by the mice, the winter previous to setting out in the orchard in the following manner: I cut four shoulders above and below the girdled portion directly opposite each other, then took four limbs and fitted them in exactly, rather snug, making the inner side a little concave to fit the body of the tree; tied a string around near each end to hold them firm. In transplanting, I set the usual depth and banked the earth above the per end of the scions. These trees are now the best I have.

NATHAN WHITNEY

**APPLES.**—We notice occasionally a load of apples in the streets. We guess there are not many western cities that are thus blessed. They are worth 23 to 24 shillings per barrel. We know of some who have their apples in their cellars yet.

### THE VICTORIA REGIA.

This superb water lily has flowered on the grounds of Mr. Caleb Cope, President of the Philadelphia Horticultural Society. It is a tropical plant, and cannot be grown in the northern States without artificial heat; yet Mr. Longworth, we see, promises to give Mr. Cope a fresh milch cow if he fails to grow it in the open air. The following account is derived from an address before the Delaware Horticultural Society by Dr. Emerson.

Last March Mr. Cope planted four seeds obtained from England, three of which grew, and in May one plant was transferred to a circular basin twenty-five feet in diameter, enclosed in a glazed house. There it has been kept in water at a temperature of 76° to 80° Fahrenheit.—The water is about two and a half feet deep, and the spongy soil, similar we suppose to that of our inland lakes, where they are filling up and produce rushes and grass, is about the same depth. In this the roots spread.

When the leaf first presents itself it is of a brownish color, rolled up and covered with thorny spines. The under side of the leaves and the long stems are thickly covered with thorns three quarters of an inch long. Just five months from the planting of the seed a flower was developed. This plant has kept the tank, twenty-five feet in diameter, completely covered with its monstrous leaves, some of them measuring six and a half feet in diameter; and has furnished two flowers a week since the first bloom. Some of these flowers measured seventeen inches in diameter. The petals open early in the evening and partially close about midnight.

The development of the flower is said to present most singular appearances. The crimson bud, which has for several days been in sight, at last reaches the surface. In the evening the flower suddenly makes its appearance, a pure white, emitting a peculiar fragrance. On the morning of the second day, the outer petals of the flower are turned backward—reflexed, leaving a central portion of a conical shape, surrounded by a range of petals white on the outside and red within. After this, the immaculate white of first bloom changes to brilliant pink and rose colors. Other changes occur which are wonderful and astonishing.

### TO GUARD TREES AGAINST RABBITS.

We find in the "Horticulturist" a mode of preventing the ravages of these nocturnal intruders, as given by a French correspondent, which he says has been successfully employed six or seven years. Take two pounds of quick-lime, and mix it nearly three gallons of water; in this throw several handfuls of soot, and stir it until they are thoroughly mixed. Then make a paste of a handful of rye flour, and bind it, in the form of a brush, upon a stick, and with this mixture, the trunks and branches of the trees are covered beyond the reach of the rabbits. The mixture should be applied warm, during a dry time in November, and when it will not be likely to freeze. If it is removed by rain or frost, the operation must be repeated. Six quarts of the mixture is sufficient for 300 or 400 trees.

**PROTECT YOUR TREES FROM MICE.**—The best, cheapest, safest, surest protection is arsenic. It only costs a few cents or shillings, perhaps, a pound. Mix with a quart of meal, two tea-spoonfuls of arsenic, scent it, if convenient, with a drop of oil of rhodium. Place it on chips, under flat stones or boards, near the tree; or bore holes in blocks and put it in where nothing but mice can get at it. Renew the bait occasionally through the winter, and the mice will not eat your trees, for they shall surely die.—*Plow.*

**EVERGREENS.**—As ornamental trees these are the most full. The Deodar Cedar is becoming very popular. It to be very hardy, and a rapid grower. The Spruce makes a beautiful ornamental tree. It requires a deep root-bed, and the soil should be mixed with one fourth its bulk of thoroughly decomposed swamp mud.

## MICHIGAN FARMER.

Warren Isham, Editor.

DETROIT, MARCH, 1852.

## THE PHILOSOPHY OF FAT.

A friend of ours, an amateur farmer, remarked in our hearing the other day, that he had killed his hogs only *half-fat*, because his corn crop had fallen short. "What?" asked we, "had you no oats to give them?" "Oats," he answered, "plenty of them, but I had no idea that they would fatten hogs." That this killing animals half-fat is bad farming, and still worse economy, no one can doubt; any one acquainted with his business is able to decide, with sufficient accuracy, how many bushels of corn is requisite to bring an animal to a proper state for slaughter; and it is much more profitable to feed five hogs well, than ten badly. In reflecting on this subject, however, it occurred to us that there may be some among our readers who have never studied the *philosophy of fat*; and, although the season for fattening hogs is over, there is still good beef to be prepared for the spring market; and a few remarks on this topic may not be unacceptable.

Before proceeding further, however, let it be observed, that the capability of laying on fat depends much upon the breed and moral character of the animal. *Why* this is so, we cannot tell; all we know is, that it is a fact;—and persons long familiar with stock will rarely err in deciding which animal will fatten profitably, and which the contrary. As a general rule, high bred stock, and those quiet, easy, and somewhat indolent tempers, pay for the food bestowed upon them most liberally. For instance, a full-bred Durham ox is expected to attain to a greater weight in a shorter time, than a common, nameless, rough-boned animal. Did any of our readers ever succeed in fattening one of the long-legged, half-wild hogs, which used to frequent the interior of this State, a few years ago; or fail to make good pork easily, out of a full blood Berkshire, or Chinese shoat? Where a person aims at the highest success and profit in growing meat, lard, and tallow, he cannot be too careful in the selection of the breed and temper of his animals.

If, however, we cannot explain why some oxen and hogs grow fat, while others, eating just as much, continue lean; we can understand much more easily why certain kinds of food inevitably produce fat, and others little else than muscular fibre, (or red meat,) in the same animal.—Chemistry teaches us that vegetable food may be reduced to five elements. Carbon, (or charcoal,) Hydrogen, Oxygen, and Azote. (or Nitrogen,) all invisible gases, but in combination forming solid substances; and *ash*, or certain minerals, in comparatively small quantities. To these we may *practically* add in every kind of useful food, more or less oil, or vegetable fat. But different kinds of food contain these elements in different quantities.—Thus Turnips contain only 1.68 per cent. of Azote, while Peas contain of this substance 4.18 per cent. Thus, also, wheat, contains only 10 in 1000 parts of fixed oil, which is almost entirely detected in the bran or husk;—while Linseed contains 113 parts in 1000 of the same substance.

Now chemistry, having taught us this, proceeds still further to inform us that muscular fibre, or lean meat, is Azote; and Lard and Tallow are composed of vegetable oil; and the living stomach is a laboratory in which these primitive substances undergo the necessary change before being deposited in various parts of the body.—The experience of every farmer roughly proves these conclusions. We know that an animal will greatly increase in weight, if fed wholly on peas, but will not contain much fat; while if fed on linseed, it will contain much fat and but little meat. We have tried the experiment, and succeeded so far as to render pork regular layers of meat and fat, by feeding for a sufficient time on peas and corn alternately. In this way, also is explained

what has puzzled so many minds, how *so dry* and harsh an article as bran, can prove nutritious. Nearly six per cent of it is oil.

This is the simple scientific explanation of the art of fattening stock; and by attending to it, by learning, also, from Chemistry the comparative composition of each substance usually used in feeding, we can produce almost any effect that we like. By choosing food rich in phosphate of lime and azote we can give young animals large bones and frames, and heavy muscles; on the contrary by keeping these substances chiefly from them, we can dwarf, and render our stock small and light. By feeding the ox on oat straw, peas and beans, we can give him a heavy coat of meat, with comparatively little fat; but feed him on clover, corn meal, and linseed cake, and we cover him with fat almost equal to a whale.

It may be well to state, that it is still a disputed point among chemists whether starch and sugar are converted into fat. We think the evidence opposed to this view; it is of very little practical importance to the farmer; and we incline to the opinion that these substances, in the living body, are rather of use in preventing the *loss* of fat than in creating it.

In the West there appears to exist a general opinion, that corn, and *corn only*, is fit to fatten with; and we hear persons professing to feed with pumpkins, bran, &c., in order, as they say, "*to puff the animal out*"; but depending wholly on the last long feeding with corn to produce the desired result. Now this we think, is a mistake. In the Western States, south of us, corn is of little pecuniary value; it is raised with great facility and consequent cheapness; it is often too far from a market to pay the expense of transportation; and, consequently, it is the very cheapest article out of which meat can be manufactured. But not so in Michigan. Our State is adapted for the growth of wheat, but not of corn; and for many years, the latter article has sold for 37½ to 50 cents per bushel, in Detroit. With us it is an expensive grain. If therefore, we would feed with a view to the greatest profit, we must inquire whether we possess any cheaper grain, the result of which will prove as good. So far as we have been able to decide from experiment, we have come to the conclusion that we can fatten an animal as well, and make as good meat by a mixture of buckwheat and oats, as can be done by corn itself, *as usually fed*.—We do not mean to say that these grains would serve altogether as valuable as corn, were the latter, as recommended by Mr. Ellsworth, ground and boiled in mush;—but we have satisfied ourselves that both for hogs and cattle they are profitable and make as good meat as corn, fed as it usually is in the cob, or coarsely broken up, and *un-boiled*. Nor is there any reason why it should not be so. Allowing the original difference in price, we all know how much corn passes from an animal, undigested, and how much of the husk, under which lies the oil, is unchanged; how, according to M. Boussingault, both buckwheat and oats contain a much larger proportion of Azote, the meat forming principle, than does corn; the per centage of buckwheat being 2.10, and oats 1.92, while that of corn it but 1.64—or in other words, if the feeding property of good wheat flour be called 100, that of buckwheat is 108, that of corn 138. On the other hand, corn certainly contains a larger proportion of oil by *analysis*, but we much doubt whether *practically*, it is to the same extent available. The same able writer places the "*fatty principle*" of corn at 8.8 per cent, and of oats at 5.5.

The conclusion then at which we arrive—and our experiments with hogs and oxen coincide therewith—is that quite as good (to our taste better) meat for use, can, in Michigan, be manufactured cheaper out of buckwheat and oats, than out of corn; that as great a weight can be attained at less expense; but that the meat will have more *ash*, and be less grossly fat. We find it necessary to grind the oats and buckwheat for cattle, and the buckwheat for hogs. The oats for the latter, we think, are better if boiled whole; but the hogs appear to clog sooner with the boiled. If the convenience of a mill is not at hand, boiling the buckwheat appears to be as effective, as meal, and perhaps more so.



It only remains for us to say, that warmth, quiet, darkness, and regularity in feeding and watering are all successful elements in fattening stock. Nature has not given animate beings, the fat merely for men to eat. This is a very incidental and accidental use of it. The end of fat's existence, in a living body, is to assist breathing, as well as keeping the creature warm. The heat of the body exactly resembles the heat of a stove, only the process is invisible. We swallow articles containing carbon, (*charcoal*)—this is taken into the blood; in the lungs it comes into contact with oxygen; and actually, in chemical language, burns, or is consumed. Who does not know that he can bear the rigor of a very cold day better, if he has eaten a hearty breakfast of meat and coffee? These are his supply of fuel; and the oxygen of the winter air, consuming them rapidly, keeps him warm. A starving man would soon perish, were a full one would feel comfortable; and how few think the breath curling from their mouths in a frosty morning is carbonic acid gas,—charcoal and oxygen; or, in other words, the *smoke* of the little furnace within them. Now when an animal, takes in more carbon than it can at once consume, the extra portion is laid up in the shape of fat. A fat ox, like a prudent farmer, may be said to have provided a good wood pile against a cold day. Now we all know how little we breathe, or in other words, what a little fire we burn when instead of exposing ourselves to exercise and cold, we sit comfortably at home. If we have eaten heartily, we then are growing fatter, than if exposed, we have to exercise the body and keep it warm. So it is with cattle. Warm, sleepy, comfortable, and never fretted or excited, nature makes slight demands on the food which has been swallowed, only slight portion of the carbon escapes; and all the rest goes to form fat, to the great delight of the anxious owner.

We have thrown out these few hints, hoping that they may prove useful. Hitherto oats have been little used except for horses; and the price is often so low that the farmer cannot afford to carry them to market. Buckwheat is a crop raised with wonderful facility and cheapness, but there are many prejudices against its use in any other shape than *slap-jacks*. In fact, we have known whole stacks of straw thrown away, while we are certain that it is quite equal, as feed, if not superior to oat straw. This year, in the section in which we live, the corn crop is a failure; it is so perhaps, through the whole State, and we feel glad if these hints can relieve any brother farmer from anxiety, or put an extra dollar into his pocket, so that he may subscribe for a copy of the "MICHIGAN FARMER," as a present to some poor, benighted *anti-book-farming* neighbor.

C. F.

## DAYS OF OLD.

We meet with the following beautiful sketch of England, in the "days of auld lang syne", in the last number of *Blackwood's Magazine*:—

"To our taste, the old mode of travelling—nay, the oldest—was infinitely superior to the present sickening system. You rose by times in the morning; took a substantial breakfast of beef and ale—none of your miserable slops—and mounted your horse between your saddle bags in time to hear the lark carolling on his earliest flight to heaven. Your way ran through dingle and thicket, along the banks of rivers, skirting magnificent parks, rich in the possession of primeval oaks, under which the deer lay tranquilly still. You entered a village, stopped at the door of a public-house, and cooled your brow in the foam of wholesome home-brewed.—You dined at mid-day in some town where the execrable inventions of Awkright and Watt were unknown, where you encountered only honest, healthy, rosy-cheek Christians, who went regularly once a week to church—instead of meeting gangs of hollow-eyed, lean mechanics talking radicalism, and discussing the fundamental points of the Charter. You moved through "Merrie England" as a man ought to do, who is both content with his own lot, and can enjoy the happiness of others. As you saw the sun rising, so you saw him set. The clouds reddened in the west—you heard the sweet carol of the thrush from

his coppice, and lingered to catch his melody. The shades of evening grew deeper. The glow-worms lit their tiny lanterns on the bank, the owl flitted past with noiseless wing, the village candles began to appear in the distance; and as you dismounted at the door of an humble inn, and surrendered your weary beast to the hands of the careful hostler, you felt that you were the richer by a day spent in the fresh air and glad some sunshine, and made happy by all the sounds and sights which are dear to the heart of man."

## REVIEW.

On the truths contained in popular superstitions, with an account of Mesmerism, by HERBERT MAYO, M. D.; Formerly Senior Surgeon of Middlesex Hospital, Professor of Anatomy and Physiology in King's College; Professor of Comparative Anatomy in the Royal College of Surgeons, London, F. R. S., F. G. S., &c., &c.; 2nd Ed. Blackwood & Sons, Edinburgh and London, 1851, 12 mo. pp. 198.

We have been thus particular in copying the title of this most curious and interesting volume, in order that our readers may entertain a sufficient respect for its author. To write on the subject of ghosts, vampires, dreams, and mesmerism, requires in this cast-iron and unbelieving age, no little moral courage; and to put trust in what is said requires faith from the reader in the mental and moral standing of the writer. Suffice it to say, that till disqualified for practice by a severe and incurable chronic disorder, Dr. Mayo stood first among that eminent body of men, the great London Surgeons, with every opportunity during a comparatively long life, of intercourse with the wisest and most learned, his mind was eminently enlightened. It was our good fortune, a few years ago, during a visit to Europe, to spend a few months under the same roof with him; to enjoy freely his society; and we can declare, that we have never met with the powers of physioo-logical reasoning more highly developed in any man than in him. His chief fault—one common to his class—was rather a sneering doubtfulness concerning spiritual things; and yet this is the very kind of mind least apt to be led away by popular superstitions, or the passing charlatanry of the day.

Let men conceal and deny it as they will, there perhaps scarcely exists one who does not indulge a sneaking belief in the possible existence of ghosts and forewarning dreams. In former days of greater ignorance, popular superstition crowded the world with invisible beings;—and intercourse between the dead and living was the universal faith from the highest to the lowest. Scotland had its second-sight. The fairies danced by moonlight on every green knoll in "Merrie England"; corpse candles shed their dim lustre over the grave of departed affection; Germany shuddered before the mystic and deadly power of the vampire; and round each old ruin or lonely grave yard the white-clad ghost haunted in the dark, nor were "winged dreams" of the death of absent friends unknown or uncommon. In the middle of the 18th century a great change came over the Anglo-Saxon mind; old things passed away; and with the Spinning Jenny and Steam Engine, all things became new. It were now as foolish to believe in mystics, as a century before had been heretical to disbelieve them. They were, therefore, crowded out of sight; or if noticed and mentioned at all it were as a tale, over the Christmas fire, told but as a tale, and passed sneeringly by. Yet, the great fact remains, that from the time of Saul in the Cave of the Witch of Endor, the possibility of the dead reappearing to the living—from the time of Homer, the truthfulness of some dreams, have been a secret, though perhaps concealed deep in the heart of almost every human being. So is it also, though to a more local and limited extent, with many others of those mysteries, which are branded with the name of "*Superstition*." Now a true philosopher is not content to sneer, and pass a great fact uninvestigated.—He sets to work to *examine*; to separate the false from the true. He tries to discover what gave rise to such opinions; and while separating the chaff from the grain, he may be rewarded for his labor, with but little grain, yet

he has grasped the Truth, in itself the highest reward of a properly constituted mind. This is the end and object of Dr. Mayo's book. He institutes a very close and rationalistic inquiry into the history of the *Divining Rod*. He finds from many experiments by himself and others, that in the hands of *certain* persons—persons of peculiar constitutions—water under ground may be discovered by it, but not one person in forty is so gifted. *Wire* is equally effective, as the notorious *hazel twig*, and magnetic influence appears to be the cause. Vampirism follows next. The fact of large numbers of persons in various parts of Germany dying, as was believed, from the effect of vampires sucking their blood, even to within a late period, is an historical, and fully authenticated fact. It is equally so, that grave after grave was opened in the presence of medical witnesses, weeks after the body had been buried, and it was found as fresh as the day it died; the blood flowing and the muscles cringing with agony, as the stake was driven through it, "to destroy the vampire. What is the explanation? The community suffered from an epidemic attack of cataleptic death-trance; the apparent dead, buried in a hurry, continued a torpid existence; and while by proper means they might have been restored, they were cruelly murdered, by ignorant superstition.

Dr. Mayo gives many instances of such suspended animation, where, after a long period the persons recovered; some of whom had been actually buried. This is fearfully horrible; and he warns every one to be sure that the body is *really* dead; especially during infectious epidemics, before it is placed in the grave.

Our limits forbid us to follow the author closely. Suffice it to say, that he examines in the same logical manner, unreal ghosts, "true ghosts," trances, somnambulism, trance-waking, catalepsy, religious delusions, including witchcraft, mesmerism, and the "*Od Force*" of Herr Von Reichenbach—the eminent Viennese philosopher—which, lately discovered, appears to be the *principle* of animal magnetism, and the key which opens the secret of so many unexplained physical and mental phenomena. It is satisfactory to know that there exists a philosophical explanation for nearly all these mysteries which the present age—too incredulous by half—has begun to look upon as exploded nonsense; and we can only recommend our scientific friends to procure the work for themselves.

We conclude with a curious extract, and a singular experiment, which any one can try with amusement:

"But here is a still better instance of unreal ghosts, from a trustworthy German work, P. Kieffer's *Archives*. The narrative was communicated by Herr Ehrman, of Strasburg, son-in-law of the well-known writer, Pfeffel, from whom he received it.

The Ghost-seer was a young candidate for orders, eighteen years of age, of the name of Billing. He was known to have excitable nerves—had already experienced sensorial illusion, and was particularly sensitive to the presence of human remains, which made him tremble and shudder, in all his limbs. Pfeffel being blind, was accustomed to take the arm of this young man, and they walked thus together in Pfeffel's garden, near Colmar.—At one spot in the garden, Pfeffel remarked that his companion's arm gave a sudden start, as if he had received an electric shock. Being asked what was the matter, Billing replied, "nothing." But on their going over the same spot again, the same thing recurred. The young man being pressed to explain the cause of his disturbance, avowed that it arose from a peculiar sensation which he always experienced when in the vicinity of human remains, that it was his impression a human body must be interred there; but that if Pfeffel would return with him at night, he should be able to speak with greater confidence. Accordingly they went together to the garden when it was dark, and as they approached the spot, Billing observed a faint light over it; at ten paces from it he stopped and would go no further, for he saw hovering over it, or self-supported in the air—its feet a few inches from the ground—a luminous female figure nearly five feet high. . . . The visit repeated the next night, in company with some of Pfeffel's relatives, gave the same result. They did not see anything. Pfeffel, then,

unknown to the ghost-seer, had the ground dug up, when there was found at some depth, beneath a layer of quick-lime, a human body in the progress of decomposition.—The remains were removed, and the earth carefully replaced. Three days afterwards, Billing, from whom this whole proceeding had been kept concealed, was again led to the spot by Pfeffel. He walked over it without now experiencing any unusual impressions whatever.

The explanation of this mysterious phenomena has been recently arrived at. The discoveries of Von Reichenbach, announce the principle on which it depends.—Among these discoveries is the fact that the "*Od Force*" makes itself visible as a dim light or waving line to highly sensitive subjects. Such persons in the dark, see flames issuing from the poles of magnets and crystals. Von Reichenbach eventually discovered that the "*Od Force*" is distributed universally, although in varying quantities. But among the causes which excite its evolutions one of the most active is chemical decomposition. The mystery has thus been entirely solved." Another case is given in which experiments were made with equal success in a grave-yard in Paris; and may we not refer to the same origin the luminous appearance of decayed fish and wood which has hitherto puzzled philosophers!

But now for a practical illustration of the "*Od Force*" Take a gold ring, and tie to it a piece of silk thread, and ring the thread on the end of the forefinger, letting some six inches hang down, keeping the thumb and other fingers as far apart as possible. Lay a silver spoon on the table, one end pointing to yourself. Then, with elbow on the table, steady the ring a quarter of an inch above the spoon. It will soon begin to vacillate, like a pendulum longitudinally, or too and from you. Let a female clasp the left hand; the ring turns round, and slowly changes its motion to a transverse one. Separate hands, and the first motion is restored. Or try the same over a glass tumbler nearly full of water. The longitudinal motion is slow, but the transverse one very rapid and violent. A great many curious experiments may be tried with other articles. This is the "*Od Force*," or animal magnetism, and the motion arises from the fact that the magnetic pole of the male and female are diverse. Truly might Shakspeare say, that there are more things under Heaven than our philosophy dreams of.

C. F.

We beg to call attention to the following extracts from the Message of the Hon. Reuben Wood, Governor of the State of Ohio.

#### INSANE ASYLUMS.

"Another subject of very great consideration and regard in every humane and sensitive community, is that of suitable accommodation for the insane, blind, deaf and dumb. The Constitution declares that institutions for these unfortunate classes in society, shall always be fostered and supported by the State. Of the management of these institutions, the past year, there is no complaint. They have been conducted with ability, integrity and skill. \* \* \* Accommodations for the insane are *woefully deficient*. It is certain that but a small portion of those equally entitled, can be received into the Lunatic Asylum for want of room. For this cause alone, numerous applications, and not unfrequently attended with distressing circumstances, are rejected.

"It is believed by those who have paid attention to the subject, that *insanity has increased over previously existing periods*, within the last few years; the reason for this increase does not appear to be well ascertained; but when it is shown, by the most incontrovertible statistical tables, that so large a portion of those who are received at an early stage of the disease, at the Asylum, provided with suitable accommodations, and treated with kindness and care, are entirely restored, every feeling of humanity, and certainly obligations of duty to this unfortunate class of our people, should prompt us to early action in their behalf—they should be supported at the expense of the State; and it is worthy, at least, of serious enquiry, whether any one

should be turned out as incurable, for confinement in private dungeons, or the annoyance of friends. There may be hope while there is life. This is proved by reports of every institution for the Insane of long and respectable standing, throughout the entire Union.— But if cure or improvement is wholly out of the question, the maniac is, nevertheless, a human being, and the community is under a moral duty, as far as practicable, to relieve the evils of his condition.

"Experience, it is said, has shown that large numbers of the insane should not be confined together, not even upon the same location; that is neither economical, nor the tendencies beneficial to the patients. It is believed by those of intimate acquaintance with lunatic asylums, that they should be located in *pleasant situations*, with extensive fields or grounds attached, susceptible of being adorned, cultivated, rendered pleasant to the eye, and calculated to divert the diseased mind from the malady with which it is beset.

"Dungeons, jails and private cabins are, by no means, the locations suited to the recovery of disordered intellect; and while they are repugnant to our feelings, their tendency to gloom and sadness is rather to confirm than remove the disease.

"It is supposed, from the best information which could be obtained, that there can be but little less than *thirteen hundred insane persons* in Ohio, utterly unprovided for.

"It is submitted to the General Assembly whether steps should not immediately be taken, for the erection of two additional Asylums, in other sections of the State, and to be so constructed that they may be enlarged from time to time, as necessity may require. I know of no appropriation more to be justified by every feeling of humanity, and of obligation to our fellow man.

"The Commonwealth of Massachusetts, ever foremost in acts of charity and benevolence to this unfortunate class, has, in the last year, created a stock to the amount of \$100,000 and pledged the one-half of the public lands for its redemption, to raise the means to provide for her insane, and this in addition to heavy previous appropriations, and four existing asylums.

"Our young but noble sister, the State of Indiana, with only one-half of our population, less than a half of our wealth and resources, with but limited commerce, and more limited manufactures, is entirely ahead of us in institutions for the mute and blind, and has a well conducted Lunatic Asylum, nearly as large, and with the grounds attached to it, more than equal to our own. Here, people do not complain. They support their institutions *liberally*, though the means for that purpose, must, in a great measure, be dug from the soil.

"It is a reproach to our State, and a stain upon previous legislation, that some steps have not long since been taken for the purpose of more extensive relief to this suffering portion of our people."

"Idiot.—Among the charitable and benevolent institutions of the age, there is one unfortunate class for which little enquiry has been made, and less done to improve their condition. I allude to the Imbecile and Idiotic. The first asylum for idiots, in England, was established in Colchester, in 1847. It was supposed there, until that period, that nothing could be done for the benefit of the Idiot, and that their number was very limited. In both particulars, it appears from actual statistics, and experience at the Colchester Asylum, that an entirely erroneous opinion had prevailed.

"The Rev. E. Sidney, who visited the Colchester Asylum, to inspect its operations, remarks that 'Of all the wondrous projects of the present day, there is not one more truly a work of Christian love, or with more encouraging prospects of success, than this newly formed but effective institution for the Idiot. I saw more than enough fully to convince me that it was worthy of most cordial support.' Again: 'These pitiable objects have generally improved faculties, a conscience in a greater or less degree, a capability of being trained, a sense of shame, a power of discovering kind inten-

tions, gratitude and affection. Idiots being generally kept out of view, has led to the conclusion that their numbers were small. In England it has been found that they equal, if they do not out-number the Insane.'

"In Massachusetts they far exceed what had been supposed, and commendable efforts have been made in that State for their care and improvement. Although the subject is in its infancy, the experiments fully confirm all that has been said in reference to the inmates of the Asylum at Colchester."

We may add that we have read the last report of the Massachusetts State Asylum for Idiots, and are perfectly surprised at the results. The worst cases of degraded idiocy have become rational and teachable beings in a comparatively short time. The State of New York is now preparing to open and sustain a similar Institution. When will Michigan take her proper place among her sister States? C. F.

#### VAN BUREN COUNTY AGRICULTURAL FAIR,

During the last summer, several individuals interested themselves to get up a County Society. A call for a meeting was published, and the meeting convened at the County seat, Paw Paw. It was thinly attended. A society was organized, and Joy R. Mox-rok, elected its President, and in October last, we held the first Agricultural Fair ever known to the County.

Hon. CHARLES E. STUART, was the chosen speaker, who gave us a sprightly, interesting, and highly practical Address. He is himself a farmer in a small way, and having been somewhat educated to Agricultural pursuits, and being a favorite in this County, his address elicited, as it deserved, the warmest admiration, though he strongly opposed the doctrine of a transmutation of seed. In this, many of us thought him behind the age.

The exhibition of horses, mares and colts, was fine, and placed our County, in the estimation of all present, far ahead of what we anticipated.

In oxen, bulls, cows and yearlings, the exhibition was full; and of sheep, superior; of hogs satisfactory.

The mechanical and artistical departments did honor to our people; while in the Ladies department every variety of handiwork was in such profusion, as to divide our attention equally between them and the beautiful and smiling Ladies, whose presence lends so much enchantment on such occasions.

On the whole, I did not see a man of our County on the ground, but felt himself amply compensated for attending the Fair, and our common agricultural friend, John Glyn, of Kalamazoo, who owns the Prize Farm, and some of the best prize Cattle, in that County, told us our Fair was altogether superior to the first two held in his County.

So far, so good—and as this communication will, in all probability, be read by our Executive Committee, I hope it may awaken them to the importance of keeping their constituents informed through the Farmer, of their transactions.

I am, &c.

S N GAULT.

[The preceding communication was marked for last month, but was unwittingly laid aside. We are ever pleased to publish the proceedings of County Societies. By this means, each knows what the other is doing. The energy of the Van Buren Society gives promise of great usefulness. We hope our friends are at work. It is now time the premium lists were made out for the current year, and all the preliminaries arranged for a successful campaign. Experience has proved that the winter is the time to perform these important duties. Some societies we know, have put the matter over till spring. But then meetings are sure to be slimly attended, and little interest felt in the matter. These things must be taken hold of at the right time, or they will not go.]



## AGRICULTURAL SOCIETIES.

We find in the *Canadian Agriculturist* a report of a lecture on the subject of Agricultural Associations, by George Buckland, Esq. Some of his remarks relative to the history of these associations, will be interesting to most of our readers.

"The first association that attracted public attention, and of which we have any reliable accounts, was established as early as 1723, and called '*a Society of improvers in the knowledge of Agriculture in Scotland*.' It existed about twenty years, consisted chiefly of land-owners, and was the means of reclaiming Scottish agriculture from the extremely low condition in which it then existed. The introduction of cabbages and root crops into field culture, and lucerne and sanfoin for forage, may be traced to the Society of Improvers. But the greatest good they did was preparing the Scottish mind for the *Highland Society*, which was instituted in 1784, and in three years after was sanctioned by a Royal Charter. Its objects, at first, were few, and confined to the Highlands of Scotland, they were, however, gradually extended, embracing the whole of North Britain, and in 1834, a supplementary charter was granted, and the name of the association altered, expressive of the enlarged sphere of its operations, to *The Highland and Agricultural Society of Scotland*. It is not too much to say, that this venerable society has been the principal means of raising the character of British Agriculture to its present advanced condition, and its influence has been felt in every nook and corner of the empire; and, indeed, the whole civilized world. Its annual exhibitions of Live Stock, Farm Implements and Machinery, its Prize Essays and Reports, published in quarterly transactions, its liberal premiums for scientific investigations, have all tended to make what a large portion of Scotland now is, a model of Agriculture for the world.

The Board of Agriculture, under the able presidency of Sir John Sinclair, was established in 1793, the justly celebrated Arthur Young, being its Secretary.

Meantime, in England especially, a number of local societies were formed, and in active operation; among those deserving a prominent place is the Smithfield Christmas Cattle Show, which has gone on progressively improving and enlarging the sphere of its operations; and it now comprises everything of interest to the British farmer, as well as grazier. In 1837, at the anniversary dinner, its president, the late, ever to be honored, Earl Spencer, proposed the establishment of a national association for England; the measure at once found favor, and next year, 1838, *The Royal Agricultural Society of England* was formed on the same principles as the Highland Society. In a few years the English Society numbered seven or eight thousand members, and promised to outstrip its parents.

Ireland was not long behind in this movement. In 1841, *The Royal Agricultural Improvement Society of Ireland* was commenced, based on similar principles as those already noticed. Its exhibitions have been of a high order of merit, and of considerable extent. The number of District Societies connected with it, have been annually increasing, and a marked improvement in the agriculture of many parts of the country is very perceptible.

Several countries of the Continent of Europe, and most of our Colonies, have Agricultural Societies; and the United States have shown a determination not to be behind in such matters, particularly our neighbor, the State of New York, whose Society is one of the largest and most efficient of any in existence. It requires but little penetration to perceive a common connexion running among most, if not all those societies; they can be traced up to the little unostentatious band of Improvers, who united themselves together in Old Scotia, well nigh a century and a half ago."

**EXPERIMENTAL FARM**—The University of Toronto has granted lands to the Board of Agriculture of Upper Canada for an experimental farm. Thus it is that we are surpassed in our indolence.

Extract from the Address of Hon. J. B. Hunt, before the Oakland County Agricultural Society.

In addition to industry and moral training, intelligence is essential to the perfection of the character of a Farmer. It has been said that there is nothing new under the sun, and it is equally true, that whatever is known may be found in the books. Go then to the books, and learn whatever may be taught of science and skill in the arts, in manufactures, agriculture, and the history of the past. The world is filled with the spirit of improvement; be not behind the age in which you live; select your books with care, and read them for the purpose of learning, not for amusement or as the means of killing time. If you read only for these latter objects, no benefit is derived. In this way men become dreamers instead of thinkers and actors. And what is more injurious, it sometimes creates a distaste for the business and duties which their situation and condition have imposed upon them; a good citizen should discharge these requirements first, before he indulges these tastes or generates morbid feelings in reading unprofitable books. It had become a saying almost as early as in the Augustine age of Rome, "that it is as easy to draw water in a sieve, as to learn without a book;" and in those days books were expensive, because there was no printing, and writers were scarce because the great body of the people were uneducated. Although reading is one of the best and readiest means of acquiring knowledge, yet we would not advise farmers to depend too much on book farming, we may gather from it the experience of others, and it serves to draw the attention of the reader to the subject, so that he may compare his own knowledge with that of the author. From information thus obtained, a judgement can be formed from which to act in similar cases—we frequently find farmers who have no faith in this book knowledge, merely because it has been written or printed, while they probably would have believed the whole of it, if it had been stated to them in conversation. These err as much on the one side, as those do on the other, in trying experiments on every subject which is brought to their observation.

"But how few farmers have we who farm systematically. There is no great branch of business carried on at the present day, which is managed with as little system as farming. On looking over the whole country how few you find who conduct the whole operation right. We are happy to say that we can find many successful farmers among them, but they fall infinitely short of what they should be. The whole business appears to be carried on without any certainty; not one farmer in ten knows the exact quantity of land he has in each field on his farm, and when he has sown his seed, he is not certain whether he has put on a bushel or a bushel and a half to the acre of wheat—whether he has put six or ten quarts of grass seed to the acre, and when the grain is cut he cannot tell exactly how many bushels he has grown to the acre; it is guess work all round. Another great defect is, we undertake the cultivation of too much land each season—we have not sufficient force to carry it out—we are compelled to hurry the work—leave one thing unfinished to commence another which is in a more suffering condition; and in this way the whole is slighted and run over. We undertake to put in a large crop of wheat, and for that purpose the team is divided, if more than one, and if there is but one team the plowing is done as shallow as possible, to hasten the process, instead of taking time and plowing deep. We put in a large crop of corn when we have not manure for more than half of it, and not half hands enough to give it a thorough hoeing. Large meadows and little grass, because the ground has been worn out in raising wheat years before. The fences are allowed to rot down because there is such a long string of it. The bushes grow up over the fences, because there is so much other work to be attended to, and so the bushes are put off to a more convenient season; all goes on in this slovenly manner. We have a class of men who call themselves farmers, who make the street their cow yard in the summer, and frequently throughout the year, while the hog pen is made to grace the door yard. With such men manure has no value, deep plowing is all folly, and itching does not pay.

We would not, if we were capable of doing so, give a system of farming on an occasion like this; but there are certain leading features to which the attention of every farmer should be called, although they are perfectly well known to every man who has ever worked a farm, and almost as universally neglected as they are known, and yet they are the foundation of his success. In the first place the land must be kept clear from surplus water, if he is desirous of raising anything but wild and miserable grass. It must be made rich, or it will grow nothing of any value, and when it is thus made dry and rich; if it is allowed to be overgrown by weeds, the grain is deprived of all sustenance. These three things are absolutely and essentially necessary, and yet some one or two of them are constantly neglected on almost every farm in the country. If the ground is not kept clear of the surplus water, its value is gone. If it is not well manured the grain or grass will not grow, for they require food as well as your horses and cattle. If when this food is furnished by the proper kind of manure, what avails it, if you allow the weeds to get in and eat it up from your plants. But if these three pre-requisites are faithfully attended to, then with a proper rotation of crops, deep plowing, and clean seed sown in due season, with God's blessings on your labors, you will have a full and an abundant crop. If you fail in either of these, although the bow of the covenant may still span the Heavens to show that the seed time and the harvest are still allotted to us by our Heavenly Father, to you the harvest time will come in vain, or be shorn of its richest blessings.

The Farmer should also pay particular attention to the breed of animals. It costs no more to raise a fine horse or a fine ox than it does to raise a poor one. The value is generally more than double, and it is sold more readily. It is a general remark, 'that a good horse will always sell,' while a bad one can only be sold by fraud and deception, or at a price that will not pay for raising. With cattle, the great object is to raise those which are most valuable either for beef or milk, and breeds should be selected for these purposes, and although it is expensive in the commencement to purchase the best of these varieties, yet if you will do so, in a few years you will have acquired a valuable property, and be in a situation to sell, and thus get back your money with interest. The same system should be adopted with sheep and hogs. The first are becoming the great staple of the country, and the latter will pay well if good breeds are selected. We are a little behind on all this stock business, and there is no good reason for it. We have a great variety of good fruit in the country, but not half as much of it as there should be.—Good fruit is as much more profitable than poor and worthless fruit, as a good horse is better than a bad one, and there is the same difference as to its selling qualities. The one will always sell, and the other is almost an insult to offer to give it away. The county of Oakland should be the first in the State upon all these agricultural products, and it remains with you to make it so.

This Society can effect a complete revolution, if each of its members will resolve that it shall be accomplished, and will carry that resolution into practice. Take a deep interest in the progress of this work. Rally round your Society, no matter how many discouragements and disappointments you may encounter. If you have not succeeded this year in all that you anticipated, make a greater effort for the next. If judges make mistakes in awarding premiums, or overlook articles of merit, remember that it is one of the infirmities of nature to be continually erring; try to get better judges, and perhaps it would also be well to keep in mind, that we are all apt to consider our own things the best, and that this over estimate on our part may be the real cause of our disappointment. Let each member of the Society make it a point to bring something to the Fair, and thus add to the annual exhibition. Recollect that the widow's mite was more acceptable than the offerings of those who gave of their abundance.

**GIVE CREDIT.** The proceedings of the Illinois Fruit Convention, an abstract of which was given in our last issue, was taken from that excellent journal, the *Prairie Farmer*.

MR. J. C. HOLMES:

Dear Sir—I send you an extract from the minutes of the Pennsylvania State Agricultural Society, which held its session in the Hall of the House of Representatives, at Harrisburg, Jan. 20 and 21, 1852.

Whereas, It is now an admitted fact that in no way can a nation increase in wealth and power so fast, as by encouraging and securing a rapid improvement in the science of agriculture. All admit, that whilst manufactures improve, commerce gives value, and labor and capital stimulate, it is agriculture alone that originates; the earth is the parent of them all—all equally derive their origin from the cultivation of the earth, and all must be equally dependent upon it for sustenance. Regarding it then as the basis of all other arts, it justly claims pre-eminence over all others; and such is its connection with all the comforts of the human race, that it may justly be said that agriculture is the only firm and stable foundation of national greatness. And the various State societies have already fully demonstrated the fact that in no way can this great and valuable science be so substantially and rapidly improved, as by organized and concerted action, and it is therefore a self-evident fact that the formation of a National Agricultural Society is at this time a matter of great moment and importance; therefore, for the purpose of forming such society, be it

Resolved, That we recommend the calling of a convention of agriculturists of the United States, to meet at the city of Washington at such time as may be fixed upon, as soon as it is ascertained that a sufficient number of States of this Union have approved of the plan to warrant its undertaking.

Resolved, That this society will elect one delegate from each Congressional district of the State, who shall be a member of this Society, to represent this Society in the proposed National convention.

Resolved, That this Society expects and earnestly requests the co-operation of every State in the Union in this matter.

Resolved, That all States or State Societies willing to co-operate with us in this laudable enterprise, are requested to inform the President of this Society of such fact; and so soon as five States have so signified their willingness to act in the matter, then the President of this Society shall, immediately after ascertaining, (by corresponding with the several State societies upon the subject,) the most suitable time for calling such convention, fix on a time for calling such convention, of which he shall give notice in as many papers as may be necessary.

Resolved, That the Secretary of this Society shall forward a copy of this preamble and resolutions to the President or Secretary of every State Agricultural Society in the United States; and also furnish a copy to the National Intelligencer and Washington Union, for publication.

R. C. WALKER, Secretary.

Harrisburg, Jan. 26, 1852.

President Delafield, in his address at the New York State Fair, said:

As an agricultural people we have reason to rejoice that our pursuits give to the public mind time for calm inquiry and reflection; as cultivators of the soil, intelligent, though perhaps not yet well instructed, prejudice holds but short lived and feeble sway. As an agricultural people we hold a position unlike any other nation on the earth; free and unshackled, our aim is to outstrip in all things, the better taught and better experienced people of the old world, where science and art first sprang into life; where the ripe and accomplished scholar is cheered and cherished, and the best faculties of man are brought with power to investigate the position and condition of the mighty universe, and to fathom space where the eye is impotent to range. Yes, gentlemen, such is the ambition of the American people, and that people is emphatically a nation of farmers, from whose ranks men have gone forth, seizing the highway of science, and pressing forward with indomitable courage, have reached a position in the esteem of their fellow men affording to them a high and rich reward.

## INQUIRIES.


1. N. J. Brown, of Rawsonville, asks for information relative to "starting, setting, cultivating, and curing (preserving we suppose) the SWEET POTATO.

2. How to cultivate Broom Corn, time of planting, distance apart, time of breaking down, and average yield on rich, sandy soil.

3. On the best mode of constructing a Hen House, large enough to accommodate 300 to 500 hens; also, information in relation to the management of the same.

Will some one who has had experience, give the desired information? The Farmer's Encyclopedia says that sweet potatoes should be planted in a light, sandy soil, in a warm situation, and when well above ground, the plants should be taken off close to the tuber, and set in hills six feet apart. We expect a communication in relation to the subject for our next number.

4. "Which is the most profitable breed of sheep for wool, French or Spanish Merinoes?"—[A SUBSCRIBER.] See an article in the present number. We will give our correspondent's query in full next month.

 In answer to C. W. Cathcart—The best arrangements for sheep barns and sheds I ever saw, were those of Messrs. Rose, near Penn Yan, N. Y. The two brothers farmed about 1500 acres of land, and kept over 3000 sheep, and had with their father before them, been 30 or 40 years in the sheep business. Their rotation was three years clover, summer fallow, wheat, and clover with plaster for three years more, and you may be sure they had admirable crops. Their barns were square, or nearly so, say 30 by 40 feet, and about 18 high at the plates. In front were a series of doors, or large windows, one above the other. In putting in the hay, they began at the lowest door, filling the whole barn as high as the top of the door, then through the next door, and so on, till the barn was as full as it could be made; the wagon of course standing outside. The sheds were on each side of the barn; cheap, light things, formed with poles driven into the ground, and boarded on one side and end. In front, they were about four feet high, and about five and a half feet high behind, giving sufficient slope to carry off rain, and only boarded for roof. A rack ran the whole length of the sheds, for feeding. Plaster was regularly scattered over the manure. These barns were in various parts of the farm, and in the middle of a field, so as to save labor in hauling the hay. My own sheds are about 50 by 20, and 18 feet high at the plates; good frame buildings, the lower part fixed with racks, and the hay stowed above. This size holds about 14 tons of hay, with a shingle or shed roof; but for sheep only, they are too high and expensive. I think Messrs. Rose never kept more than 100 full-grown sheep in one flock, and my own experience proves the benefit of this. C. F.

For the Michigan Farmer.

## EVERGREENS.

NEW BUFFALO, Jan. 22, 1852.

MR. ISHAM: C. B., in your January number, asks—"Can any of our readers or correspondents tell us why the same rules that govern in the removal of deciduous trees, should not apply in the removal of evergreens?" You are aware that very many errors in practice have been adopted, and much of the prejudice against "book-farming" in this country has arisen, in consequence of following instructions derived from English authorities. The recommendation of the practice of removing evergreens in the summer, just as they are forming a new growth, in June and August, originated in the works of English gardeners. The only American endorsement of the practice, worthy of notice, with which I am acquainted, was that of the late Judge Buel, and his success may be accounted for by the peculiarity of his soil. It was situated directly over what is called *hard-pan*, which compacts the roots like those of a plant in a flower-pot. Although the practice may sometimes succeed here, it will not generally, unless the season or the soil be of uncommon moisture.

The climate of England, as compared with that of the United States, it must be remembered, is one of extreme humidity. It is not strange, therefore, that their works on horticulture should not suit us, when we contrast our bright skies with their vapory climate. There the frequent and long-continued obscuration of the sun by clouds and fogs, retard the ripening of some of the finer kinds of fruits, and the elaboration of wood, and often chills the air to that degree, even in the month of July, as to render it incongenial to the growth of the tender products of the garden, and it is not an uncommon practice there, to cover cucumbers and some other plants, even in mid-summer, by 3 or 4 o'clock P. M. Our earliest kinds of Indian corn will not ripen in England. The clearness of our atmosphere and the intense heat of our summer sun, on the other hand, often require extensive artificial irrigation, and our drouths occasionally destroy the grass of the field, and some of the trees of the forest.

Notwithstanding this radical difference in the climate of the two countries, and consequently in the proper management of every variety of plants, we are almost monthly treated, by some American journals, with labored articles, detailing in great minutia the modus operandi of English cultivation. Their practice may indeed often be successful in this country, but, in numerous instances, it will be productive only of failure and disappointment; and my object, in this communication, is more to caution such as are in danger of being led astray by these misplaced beacons, than to prove that spring in this country is the only appropriate season for transplanting evergreens.

That evergreens should never be subjected to the operations of the pruning knife, is another error which prevails extensively in the public mind. They will bear the knife as well as any deciduous tree, but it should always be used on the "shortening-in" principle—never trim up, but down.

Yours,

J. M. P.

For the Farmer.

C. BETTS, Esq.:

In answer to the inquiry of John C. Miller, how to get low land into meadow, allow me to say, that I am satisfied, from observation, that the best method is to sow fowl meadow grass seed, broad cast, on the native sod, after enclosing the meadow to secure it from cattle. This requires no dragging; the grass, the first season, will not be noticed till after the wild grass is cut; the second season will present a mixture of the wild and domestic grass; and the third season a pure sward of fowl meadow grass, that will yield two tons of hay per acre, with a sod that will support any team and a ton of hay, upon a mire where neither man nor beast could pass before. Ditching is detrimental to the introduction of this grass, leaving the marsh too dry; in truth, no marsh can be too wet for it, where it can gain a foothold. The hay is excellent for cattle, and will do for horses. The best time for sowing the seed is early in the spring, before the wild grass springs. As to the quantity per acre, just as much as the sower pleases.

Where the seed can be obtained, I cannot tell; I have a little, but shall use it this spring; but it will soon be plenty in this country, as I know several meadows of it.

A meadow thus reclaimed, is more profitable than the best and most productive wheat land; and in view of this fact, I regard the marsh lands, (which by some are supposed to be desolate wastes,) as the most valuable lands of our State, inexhaustible sources of agricultural wealth. I am not prepared to answer Mr. Miller's other questions.

Respectfully,

S. C. COFFINBURY.

Belle Mont, Feb. 11th, 1852.

P. S.—Since sending you my article on Bread, I have received the February No. of the *Farmer*, and am gratified to notice that the State Agricultural Society has done the thing in the premises which I wonder it had not done long ago.

S. C. C.



## COAL TAR.

DEAR SIR: I have just received the February number of the *Farmer*, and notice your remark, that "For covering shingle roofs, Mr. Davis said it (coal tar) does not prove beneficial. Its power of shrinking whatever it is applied to, unfits it for this purpose, the shingles being so thin, they are split where the nails are driven through them."

Now, with all respect to Mr. Davis, I think some error must exist as regards this fact. The application has, in several instances, been recommended to me by persons who professed to have tried it themselves.—However, a very simple experiment will solve the question. Let any one nail four shingles on a thoroughly seasoned board. Let this board be exposed to the weather, as a roof is, and let two of the shingles be painted with the coal tar, and two left in their natural condition. Let their size be carefully marked on the board; and after a due time, the question as to shrinking and splitting, will be duly settled. I would do it myself, but I am too ill to attempt any experiments at present. I cannot understand how wood, absorbing such a substance as this tar, can shrink as much as the unprepared; but still I may prove mistaken.

Yours very sincerely,  
GROSSE ISLE, Feb. 3, 1852.

C. F.

For the Michigan Farmer.

## LABOR AND IMPROVEMENTS.

In view of the prospects of the price of manual labor upon farms, the present year, many farmers are unable to determine what plan to pursue, in order to accomplish the amount of labor desired upon their farms, as there is always an amount of improvement desirable, that gives but small returns, even at a time when good hands can be had at \$11 or \$12 per month, and wheat worth 75 or 80 cents per bushel.

With the present prospects, and prices of grain and labor, what shall we do? In the first place, every farmer must dispense with all extra improvement and labor that does not tend directly to the prosecution of farming operations, that may be made available to his means in the shortest period of time. In the next place, each farmer should avail himself of the best farming implements, that the work which is undertaken may be well done in much less time than with the old ones, that ought to have been laid aside long ago.

There have been many valuable inventions and improvements in agricultural implements during the last ten years, for which our enterprising mechanics are worthy of much praise.

I would call the attention of farmers to the late construction of a two-horse power, and thresher, by S. Wheeler, of Tecumseh, Mich., which, in my opinion, is one of the most convenient and economical threshing machines now in use. I had the pleasure, a few days since, of seeing one of them work. The work was well done, the wheat and chaff being separated from the straw, without a kernel being lost. The machine threshed 24 large sheaves in 5¼ minutes, supposed to be two bushels.—From this trial, one can estimate what it may do in a day.

Aside from threshing, the advantage of attaching the wood saw, the straw and stalk cutter, the cider mill, the grindstone and the churn, to the horse power, is no small item of saving to the farmer.

A FARMER.

TECUMSEH, Feb. 7, 1852.

REMARKS.—The extent of the emigration to California the present year will far surpass that of any previous year. We understood Hon. Mr. Lothrop, of Jackson, to say that he believed 500 men would go from Jackson County this year. He said he could not hire help by the year for \$26 per month, and wash and mend in the bargain. He believed that Michigan would not raise wheat as a staple crop more than one year longer for five years. He thought the farmers would need to sow wheat one year more, in order to lay the land down to grass.

In consequence of this emigration, the industrial interests of the country must suffer very materially. A pa-

of the labor heretofore performed must go undone; improvements must stop; the natural or usual courses of trade will be disturbed, and derangement ensue; the ties of kindred and home ruptured; and in fact the country must suffer in all its parts from this excessive emigration.

## NOTICE.

We will pay a shilling apiece for June numbers of the Michigan Farmer, for 1851.

## WASHTENAW AGRICULTURAL SOCIETY.

will hold its annual exhibition for 1852 on the first Wednesday and Thursday of Oct. next, at Ann Arbor or Ypsilanti—not determined yet.

## DEATH OF SHEEP.

Mr. E. Parsons, of Grand Blanc, writes:

I will remark that considerable numbers of sheep are dying in this region, and without any visible cause so far as I can ascertain. No distinction is made between fat and lean, but all share alike, although the choicest sheep as to quality of wool, are more likely to fall victims.—There is generally nothing either external or internal to be seen that might be supposed to cause death. Some stretch themselves for a day or so, but the greater part die quick and apparently easy. I have heard of many remedies, but as yet, find none availing. I am inclined to attribute the origin of the difficulty to the uncommonly drenching rains of the past summer and fall. Sheep are not housed until foddering time, and frequently not then. The instinct of this animal leads it to avoid passing thro' water, more than that of any other species of animals in this latitude. This extreme aversion to being immersed is an evidence that it is incongenial to their health, for I suppose that all sorts of animals in a state of freedom, naturally pursue that course which tends to their health and enjoyment.

The fleece of a sheep, thoroughly wet, requires hours and even days to dry, according to the length of the wool. This kind of fare would be considered hard fare for a man or even for a horse or ox. The greatest wonder is, that sheep endure as much as they do.

Remarks.—The disease is probably the *stretch*, if it may be called a disease. It is very fatal unless relief is afforded immediately. The sheep is frequently seen to lie down and get up, stretching itself at full length on its side, and throwing its head back. These symptoms are more or less aggravated in different cases.

It is caused by costiveness, which is brought on by feeding exclusively on dry feed. Hay that has been injured by rains in curing, is especially fitted to bring on costiveness. A good dose of Castor Oil or Epsom Salts will generally give immediate relief.

We once, however, had a sheep attacked with stretch, which was several days in recovering from the attack, yet by careful nursing, giving mashies of wheat bran, warm, and turnips or potatoes once a day in addition, the animal was saved.

A feed of turnips, potatoes or apples, twice a week, will always prevent an occurrence of this disease.

LABOR AND ITS REWARD.—Horace Greeley, when in Galway, Ireland, saw a little girl breaking into fragments hard brook-pebbles, suitable to mend roads with. He asked her, "How much do you receive for your labor?"—"Sixpence a car-load," was the reply. "And how long will it take you to break a car-load?"—"About a fortnight!"

AN INTERESTING PROPOSITION.—The people of Northern Michigan are petitioning Congress for a grant of land to build a Road through the Northern part of the settled portion of the State, being a continuation of the Detroit and Pontiac Road, through Flint, Grand Rapids and on to Lake Michigan, opposite Milwaukee. Michigan! the iron-belted State!

For the Michigan Farmer.

## BREAD.

C. BETTS, Esq.,

Dear Sir,—While Science and Genius are assiduously engaged, shoulder to shoulder, in the elevation and advancement of industrial pursuits, no item of great importance appears to be so entirely overlooked and forgotten, as that which heads this article.

Perhaps no article of domestic economy claims a higher consideration of the farmer and the mechanic, of the rich and the poor, than that of bread. It is, or should be, the principal food of every class, and is consequently an expensive article of human subsistence, as well as one which must promote or endanger health, in proportion as it is properly or improperly prepared for consumption.

Two important questions are therefore suggested: which is the cheapest, and which is the healthiest bread?

The first of these questions is easily answered; that is the cheapest bread which is in the greatest degree promotive of health; and in answer to the second question, permit me to give my individual opinion, based upon some experience and observation, and leave it to others to settle the question as they see proper.

My opinion is, that well baked and well ripened loaves of leavened or yeast bread, is the most wholesome and most economical preparation of "the staff of life." I am warranted in this opinion by the robust natures of the Pennsylvanians and Ohioans, whose principle subsistence is bread of this character. Europeans, and especially the Germans, use the same kind of bread, when they have the good fortune to have any at all, and it is rare that we find a dyspeptic among foreigners.

Now it is certain that the most unwholesome, and consequently the most expensive bread, that was ever prepared among civilized beings, is the villainous mixture of rancid butter, or hogs lard, (or as Barney Hagerman appropriately calls it, *swine's tallow*), saleratus and flour, warmed up without coloring the surface, and yeilded biscuit; lumps of sodden dough, which when opened, emit a fetid odor, not unlike boiling soap; their color, a pea-green or rich orange, or a variegated commingling of both, interlarded with dots and blotches of deep chestnut brown, sweating fat at every pore. This mixture is not entitled to the name of bread. It is equally certain that a large portion of the flour consumed in Michigan is tortured into this same villainous mixture, and that many people live, or rather die, upon it. When this is the case we need not wonder at the quantity of potatoes that are consumed in this State, as a respite from these miserable biscuits, or as an almost constant substitute for bread; nor need we wonder at the pale faces and feeble constitutions of our young men and women. In vain do they eschew coffee and tea, those wholesome and stimulating beverages, when taken into an active and healthy stomach, but virulent poison to the system, when mixed in the stomach with saleratus and "Swine's tallow." In vain do they resort to Allopathy, Homoeopathy and Hydropathy, to "roots and yarbs," (as Barney Hagerman says,) to drachms and infinitesimals, so long as they fail to apply the infinitesimal theory to hot biscuit. In vain do they seek for the cause of disease in a fluctuating climate, insalubrious climate, marsh miasma, &c.; let them look still nearer home, and they will find the evil genius of disease presiding at their own boards, exclaiming, "How we apples swim."

Who ever heard of our fathers and mothers suffering from the diseases which now afflict us? Who ever heard of them buying a pound of saleratus at one time? And to crown all, who ever heard of their eating that pound of saleratus, and the next week buying another pound to repeat the dose? In their day the Apothecary kept a little saleratus in a glass jar, duly labelled with the initials of its Latin cognomen, "Sal"—somebody, (not as now Sal-everybody) This he sold by drachms and scruples, at an unscrupulously high price. Then it was supposed to be medicine, and was no more thought of for food, than calomel is now. Our fathers could certainly endure as great fatigue, and as many privations as we can, or they could never have broken the wilderness, sleeping upon the lap of mother earth, curtained by the starry heavens, a

mossy log for a pillow, and a faithful rifle for a bed fellow, depending upon the forest for their meat, and the corn-mortar for their bread. And our mothers certainly could perform what we do not, for they did bake good bread, cheap bread, and wholesome bread, without the aid of either saleratus or "swine's tallow."

But say some, "Our physician has never spoken of hot biscuit as unwholesome." Even so, but as Barney Hagerman has often remarked, "Doctors are often more learned than wise;" and if it were even true that the physician had discovered the deleterious character of these vile biscuits, there is a possibility that policy, and a desire for a lucrative practice, might prompt his silence upon this subject, for Barney Hagerman says, "Doctors are often more shrewd than honest." Doctors, after all, are but men, and men are not apt to condemn the friend that puts money in their pockets.

To bake once or twice a week in a brick or clay oven, as the Pennsylvanian farmers do, requires less time and labor than to bake once or twice a day, as many Michigan farmers do. Here there is economy of time and labor. To consume on the table all the bread that is baked, even to the last ragged crust, as the Pennsylvanian farmers do, (for the older well baked yeast bread is, the better it is, and the more competent for soups, puddings, &c., in which manner the refuse may be used,) requires a less quantity of flour to support a family, than to throw all cold bread into the swill-tub, as many Michigan farmers do. Here, then, is economy of flour, for notwithstanding the partiality many have for these pale biscuit when piping hot, I believe it is not claimed by any one, that they are edible when cold; and as they cannot be converted into soup or any other dish, they are invariably consigned to the pig sty, the only place in fact, where they should ever be seen.

I have wondered why some of your able correspondents have not given this subject some consideration, and have wondered still more that our agricultural institutions have not offered their encouragement, by premiums, to this useful and much abused branch of housewifery, especially where there is so much room for improvement. To this end, I will, on or before the fourth day of July next, deposit with the Treasurer of the Michigan State Agricultural Society the sum of \$5, to be awarded by said Society, under its rules and regulations, in one premium, to the lady, who shall exhibit the best "five loaves" (wheaten) of leavened or yeast bread, prepared and baked by herself; the lady to be a resident of this State, and not the wife, daughter, nor sister of a baker by profession.

And I here now banter any person to deposit a like sum, or a smaller one if they please, in a like manner to be awarded as a premium for the second best five loaves, under like restrictions.

I am induced to make these propositions from the fact, that our State Agricultural Society has not as yet offered any such premium.\* Respectfully, &c.,

SALATHIEL C. COFFINBURY.

Belle Mont, Mich., Feb., 1852.

A man who has money enough to pay for a farm, and a little left for resource, is deserving of very little praise for keeping or making a farm productive; but the man who goes into the business, one half or more in debt, on a poor farm, and improves the farm, pays his interest, pays for his farm, and raises a family of children in industrious habits and well educated, sets an example worthy to be followed, and the experience of such men, if recorded, would be invaluable.—*German Owl*: Tel.

AMERICAN MANUFACTURES.—The entire value of capital invested in manufactures in this country, is five hundred and thirty millions of dollars. The raw material used amounts to five hundred and fifty millions. The amount paid for labor is two hundred and forty millions of dollars. The value of manufactured articles is twelve hundred and thirty millions of dollars.

\* See Mr. C.'s note on another page.

## BREEDING STOCK.

That the breed of animals is improved by the largest males is a very general opinion; but this opinion is the reverse of the truth, and has done considerable mischief.—The great object of breeding, is the improvement of form, and experience has proved that crossing has only succeeded in an eminent degree, in those instances in which the females were larger than in the usual proportion of females to males; and that it has generally failed where the males were disproportionately large.

An animal with large lungs is capable of converting a larger quantity of food into mere nourishment than one with smaller lungs, and therefore has a greater aptitude to fatten. On the contrary a cow, to be a good milker should have narrow lungs, as all she saves in the act of breathing becomes milk.

The bones when large, are commonly considered an indication of strength, but strength does not depend on the size of the bones, but on that of the muscles. Many animals with large bones are weak, their muscles being small. Animals that have been imperfectly nourished during growth have their bones disproportionately large. Large bones, therefore, generally indicate an imperfection in the organs of nutrition.

Where the male is much larger than the female the offspring is generally of an imperfect form. Examples of the good effect of crossing large females with small males may be found in the improved breeds of horses and swine in England. The great improvement of the breed of horses arose from the crossing with the diminutive Barb and Arabians; and the introduction of the large Flanders mares into that country was the source of improvement in the breed of fast horses. The form of the swine has been greatly improved by crossing with the small Chinese boar.

Examples of the bad effects of crossing the breed are more numerous. When it became the fashion in London to drive large bay horses, the farmers in Yorkshire put their mares to much larger horses than usual, and thus did infinite mischief to their breed, by producing a race of small chested, long legged, large boned, worthless animals.

A similar project was adopted in Normandy to enlarge the breed of horses there, by the use of males from Holstein; and, in consequence, the best breeds of horses in France, would have been spoiled had not the farmers discovered their mistake in time. Some graziers in the Isle of Sheppey conceived that they could improve their sheep by large Lincolnshire Rams; the produce of which, however, was much inferior in the shape of the carcass and the quality of the wool; and the flocks were greatly impaired by this attempt to improve them. Attempts to improve the animals of a country by any plan of crossing, should be made with the greatest caution, for by a mistaken practice, exclusively pursued, irreparable mischief may be done. In any country where a particular race of animals has continued for centuries, it may be presumed that their constitution is adapted to the food and climate.

Of all animals of whatever kind, those which have the smallest, cleanest, finest bones are in general the best proportioned, and covered with the best and finest grained meat. They are also the hardiest, and most inclinable to feed; able to bear the most fatigue while living, and worth the most per pound when dead.

"Like begets like," therefore breed from the best you can procure.

LONDON.

## THRASHING MACHINES.

The first thrashing machine was invented by Michael Menzies, a Scotch advocate and lawyer, about the year 1724. The machinery was driven by a water wheel, which put in motion a number of flails of the same kind with those used in threshing by hand. They soon broke and the invention fell into disgrace. Another, on the principal of a flax-mill appeared 1758—invented likewise by a Scotchman, rubbing out the grain; it failed. This was succeeded 20 years after, by the invention of a farmer at Alnwick, Northumberland, on a like plan, and with like success, braking and bruising the grain.

A Scotch Baronet, Sir Francis Kinlock, was the next inventor, but with little more success. He however put his plans into the hands of one Meikle, a mill-wright by profession, and likewise a Scotchman, and he perfected the present mode, in the year 1786. Thus, both for the improved plough and thrashing machine, we are indebted to Scotchmen, and singularly enough, to those who followed other business than farming.

For the Michigan Farmer  
BUTTER WORKER.

DETROIT, January 29, '52.

Mr. Betts; Dear Sir:—I notice an article from the Rev. Charles Fox, offering a premium for the best machine for working over Butter. Having had one in use years since, in packing butter, where it was purchased in large quantities, which answered a very good purpose, and was very simple in its construction, I will offer it gratis until a better one can be had. It consists simply of a platform made of plank about six inches wide at one end, and three feet at the other, and about four feet long, side pieces about six inches high. This platform is raised about two feet high at the small end, and two and a half feet at the broad end, and fastened firmly upon legs. A post is fastened at the lower end sufficiently extending above the bottom of the platform, to attach a lever by a swivel, so that it will work from side to side of the platform, roll, &c. A gutter and conductor is arranged at the lower end to convey off the butter milk. The butter is placed upon this platform, and with the lever, which is a foot or more longer than the platform, and made with a smooth, round handle, the butter-milk is extracted, and runs out at the small end of the platform. Such a machine can be made for \$1 50, and the size depends somewhat upon the quantity or amount of power to be applied, the amount of butter to be worked, &c.

Respectfully, yours,

A. C. H.

For the Michigan Farmer.

## DRAINING LOW LANDS.

DETROIT, January 29, 1852.

Mr. Betts; Dear Sir:—To reclaim low or wet lands, the first thing to be done is to cut off all the springs that find their way into them. This can be done by putting down blind ditches on the borders, just upon the edge of the dry land. Horse-shoe tile drain will answer this purpose admirably. Dig ditches deep enough to cut off the spring, and put down an inch board, 5 or 6 inches wide, and lay the tile upon the board; there should be a continued fall, although a very slight one will answer; cover the tile with shavings from a joiner's shop, if to be had, if not, with sods inverted; then fill up the ditch. An open ditch thro' the centre, and an occasional ditch from the border to the centre ditch, to take off the surface water, will generally reclaim ordinary wet lands. There are frequently times in the latter part of winter, when the ground is sufficiently frozen to bear up a team, and the top is soft; choose such a time and drag the surface of wet lands, and sow grass seed. Red-top is a good variety of grass for wet lands, and makes good hay for stock. If wet lands are managed as above, it is believed they may be made very profitable, instead of laying waste as they do now.

Respectfully yours,

A. C. H.

To CURE A KICKING HORSE. This is a plan given by Jonathan Coe, in the Ohio Cultivator, which is no doubt a good one.

Take a forked stick about two feet long, varying a little according to the size of the horse, tie the ends of the fork firmly to each end of the bridle bit, and the other end of the stick to the lower end of the collar, so as to keep the head up, and this will prevent his kicking. A few days working in this manner will commonly suffice for a cure. Horses are more apt to kick when turning in plowing or harrowing, than any other work.



## LADIES' DEPARTM 1.

## TO YOUNG LADIES AND MISSES AT HOME.

NUMBER VI.

Should any one enter while you are engaged with friends introduce the parties, and if the conversation is continued which was dropped at their entrance, let them know the subject, that they may understand and participate in it. Diffident guests should be encouraged and put at ease by your kindness, and thus dissuaded from silence and awkwardness. Do not neglect such; they have more need of your attention than the bolder sort, and will appreciate your kindness sometimes almost more than you can conceive, and when you have long forgotten, will remember the time when you relieved them from embarrassment. But those are the people who are most likely to be left to themselves, although they may know twice as much as the more talkative and showy. Pray remember them when at home or abroad. But there is another class of persons often unnoticed and uncared for, and they are the aged. They, too, are sensitive, and however well you may be dressed, or however pretty you can appear, you may consider yourself ill-bred, until you can pay respect to old people, and just in proportion to age, not rank, measure the assiduity of your regard.

If your company are to spend some time with you, when your meals are ready do not say abruptly, "supper's ready." What if it is, that is not an invitation for them to partake. Speak to them in an inviting manner, such as "Miss — will you walk out to tea?" Or if your dining-room and parlor be all one, do not say "draw up and take a bite," but show them a seat and ask them to sit down to tea, or whatever else it may be. Always designate the place in which you wish your guests to sit at table, and if there are many, disperse them so that a gentleman may be at the right hand of his lady, and even if there are less of the former than the latter, do not string them all on one side together. If you preside at the head of the table, do it with dignity, but not stiffness. Avoid haste and confusion, but preserve agility and ease. It is at table that good taste, good breeding and gracefulness are displayed to good advantage, and be assured that the habits you are now forming will be conducive either to the good or bad manners of your future life, just in proportion as you improve or neglect those qualities.

KATE R.

## ROMAN FEASTING.

But the fullest and most curious account of Roman luxury is that given by Petronius in his "Feast of Trimalchio." This elaborate supper began with ripe and unripe olives, by way of stimulants, with which were served dormice seasoned with honey and poppy juice, sausages accompanied by Syrian plums and pomegranate seeds, and a wooden hen fashioned as if sitting on eggs, which, when examined, proved to be made of paste containing each an ortolan surrounded by yolk of egg sprinkled with pepper.

The second service was served entire on a round repositorium. It consisted of twelve dishes, representing the signs of the Zodiac, on each of which some emblematical article was placed; and while the guests were testifying by their abstemiousness their disappointment at such meagre fare, the upper part of the repositorium was lifted away (just as we would take off a dish cover) and exposed a goodly service of meat, game and fish, the most noticeable articles being a hare so arranged as to represent Pegasus, and at the four corners of the tray a statuette of a satyr pouring garum—a sauce probably very similar to our anchovy—Brillat Savarin thinks it was soy—over fish which in a vessel at his feet, seemed to be swimming in the Euriplan Sea. Next followed an enormous wild sow, out of which flew a flock of wild thrushes, and from the tusks depended two palm baskets filled respectively with Theban and Syrian dates. She was surrounded by a litter of little pigs, made from some kind of cake-paste.—

When this course was removed, three pigs of different ages, decorated with handsome bells, muzzles and halters, were marched into the banquet hall, and Trimalchio having selected the largest, it was carried off to be killed, and re-appeared cooked in as short a time as it would have taken an ordinary cook to prepare a fowl. But it is remarked that this pig is larger than the wild sow that had been previously served, and Trimalchio observing it intently, discovers that it had not been opened, whereupon he sends, in a towering passion, for the cook, who arrives in fear and trembling, and pleads as an excusable oversight that he had forgotten to eviscerate the animal; but Trimalchio, regarding the omission in a very serious light, desires him to strip (*despolio*) like Vatel in Scribe's admirable vaudeville of that name, who visits his son's culinary errors in the same severe manner—*Depose tes insignes, je te degrade!* Trimalchio's cook is being marched off between two tortures, when the company interceded for him, and the courteous host, pardoning him at their request, orders him to open the pig, and remedy his forgetfulness in public, which, having re-donned his tunic and knife of office, he proceeds to do, when, from the first incisions, hogs puddings and sausages bound out in all directions, the servants compliment their master with loud acclamations on the success of this farce, and the cook, who had so cleverly performed his part, receives a silver garland, and the honor of drinking a goblet with the company. Then follows a boiled calf; and while the guests are engaged in despatching him, the whole *triditum* trembles, the ceiling cracks, and while the affrighted company are rising in consternation, a vast hoop descends through the opening, with garlands and pear shaped boxes of perfumes attached to it; and during the time that each person is helping himself to these, a light service of cake and fruit is placed on the table, which yield a delicious odor of saffron on being touched. This is succeeded by a course called *mattee*, consisting of delicacies and choice dainties. In this instance it was composed of fat pullets dissected and boned, surrounded by thrushes, and goose's eggs surmounted by a paste crown. Then followed an after course, brought in on fresh tables, containing some curious specimens of culinary achievements. Thrushes stuffed with a peculiarly light kind of wheat, flour, raisins and nuts of some kind, probably walnuts. Quinces stuck full of prickles, to resemble sea-urchins, similar to that well known ornament of our own refined supper-tables—a sponge-cake hedgehog, sprinkled with cut almonds. These are accompanied with a goose, various fish, and many kinds of birds, all of which Trimalchio assures his astonished guests are made out of pork by his skillful cook.

This making one thing out of another was a favorite achievement, probably originating as an expedient, and perpetuated as a diversion, as it is related that when Nicomedes, King of Bithynia, being three hundred miles from sea, longed for fish, his cook contrived to produce something which satisfied both his eye and his palate, so exactly did it represent the object of his desires.

While the course of transformations is being examined two slaves enter the hall, disputing with such intensity that they pay no attention to Trimalchio's remonstrances, and presently each breaks the other's *amphora*, from which oysters, and all sorts of shell-fish, roll out. These are collected by a serving-boy, and handed to the guests.—The cook, so ingenious in masquerade dishes, then enters, singing, carrying little shell-fish smoking hot on a silver gridiron; and this would have concluded the repast, but that just as Trimalchio is delivering a "won't go home till morning" sentiment, he is interrupted by the crowing cock, which is instantly caught and cooked.—*Gastronomy and Civilization.*

"Oh, sweeter than the fragrant flow'r

At ev'ning's dewy close,

The will, united with the power,

To succor human woes!

And softer than the softest strain

Cf music to the ear,

That placid joy we give and gain,

By gratitude since!"

## ENGLISH FARMING.

The following table, taken from a late English paper, has been compiled with great care by the "Times" Commissioner, and is believed to be strictly accurate. It will interest not only those of our readers who have emigrated from that country, but also American farmers, and while it proves that the popular notion here of the great yield of wheat in England is generally incorrect, it shows us how much we have yet to do in attaining to that standard. The average yield of wheat in Michigan is said to be 15 bushels, and in Ohio 12 bushels per acre; the average of the latter state having sensibly declined since its first settlement.

The Laborer's wages are lamentably low, when it is recollected that the wages here mentioned include food, house rent and clothing; and that the necessities of life cost nearly double what they do here. An English shilling is worth 24 cents, so that in the County of Gloucester, and in some other counties, a hard working man receives only *one dollar and sixty-eight cents per week*, to find himself and family in everything! We especially ask attention to the concluding remarks, believing them to be equally true as regards Michigan as England.

C. F.

Table, showing the Average Rent of Cultivated Land, the Produce of Wheat in bushels, and the Weekly Wages of the Laborer in 1850-1, in the Midland and Western Counties, being the mixed Corn and Grass Districts; and in the East and South Coast Counties, being the chief Corn-producing Districts in England:

Midland and Western Counties.	Per Acre.		Laborers' Wages.
	Rent. s. d.	Produce. bush.	
Cumberland,	25 0	27	13 0
Lancashire,	42 0	28	13 6
West Riding,	40 0	30	14 0
Cheshire,	30 0	28	12 0
Derby,	26 0	33	11 0
Nottingham,	32 6	32	10 0
Leicester,	35 0	21	9 6
Stafford,	30 0	28	9 6
Warwick,	32 6	30	8 6
Northampton,	30 0	28	10 0
Buckinghamshire,	26 0	25	8 6
Oxford,	30 0	25	9 0
Gloucester,	28 0	23	7 0
North Wilts,	35 0	28	7 6
Devon,	30 0	20	8 6
Averages,	31 4	27	10 1

East and South Coast Counties.	Per Acre.		Laborers' Wages.
	Rent. s. d.	Produce. bush.	
Northumberland,	20 0	32	11 0
Durham,	17 0	16	11 0
North Riding,	29 0	20	11 0
East Riding,	22 6	30	12 0
Lincoln,	30 0	26	10 0
Norfolk,	25 6	32	8 6
Suffolk,	24 0	32	7 0
Huntingdon,	26 6	32	8 6
Cambridge,	28 0	32	7 6
Bedford,	25 0	25	9 0
Hertford,	22 6	23	9 0
Essex,	26 0	28	8 0
Surrey,	18 6	22	9 6
Sussex,	19 0	22	10 6
Berks,	30 0	30	7 6
Hunts,	25 0	30	9 0
South Wilts,	17 6	24	7 0
Dorset,	20 0	21	7 6
Averages,	23 8	26½	9 1

Average rent of cultivated land in all the counties, 27s 2d.  
Average produce per acre of wheat, 26¾ bua.  
Average weekly wages of laborer, 9s 6d.

"From the above table it will be seen that in all the grass districts the rent of land is considerably higher than in the corn districts, and it is a subject well worth the attention of our landowners, whether it would not ensure an ample return to lay down all their poor clay lands to grass. With the present prices of corn, and the exhausting nature of all white crops, it is impossible that the rents of corn land can be maintained, while grass always commands a tenant at rents considerably higher than tillage, and with the simplest and least expensive management, is continually in a state of increasing fertility, and ready at any time to be turned to account whenever the prices of grain render its production remunerative. The report states that in Surrey a meadow lets at £3 an acre, while tillage land, originally of the same quality, on the opposite side of the fence, will scarcely fetch 15s. This is particularly the case in our densely populated county.—In the neighborhood of this city, we have grass land for which £5 an acre is willingly paid, and tillage land adjoining which will scarcely fetch 20s. We know no reason why this should continue. No foreign nation can successfully compete with England in the production of beef, mutton, cheese; butter, &c., and those are articles for which, with our increasing population; there will always be a demand far greater than the home farmers can supply.

For the Michigan Farmer.

## RECEIPTS.

MR. EDITOR: Perhaps it is not known to all of your numerous readers, that lime and lard, well mixed, is *one* of the best, if not the *very best* remedy for a burn. Lime and lard, lime and any kind of oil—perhaps sweet oil with lime is the most efficacious. In either case, mix the ingredients to the consistency of paste, and apply it to the affected part. It gives immediate relief.

In cases of severe burns, there is usually so much excitement, that anxious friends know not what to do, in order to relieve the anguish of loved ones. Let all who read this, treasure it up. In so doing, they may perhaps avoid pain in themselves, and prevent much suffering in others.

In attempting to rescue a child from the flames, the writer of this article had his hands so burned, that the entire cuticle was removed. After resorting to various remedies, to no purpose, lime and lard were applied, and the most intense pain was immediately succeeded by quiet and ease.

R. RANDALL, JR.

TO KEEP A STOVE BRIGHT BY TWO APPLICATIONS A YEAR.—Make a weak alum water, and mix British lustre with it, perhaps two teaspoonfuls to a gill of alum water. Let the stove be cold; brush and rub it till it is perfectly dry. Should any part, before polished, become so dry as to look gray, moisten with a wet brush, and proceed as before.

## SMOKING HAMS.

PLAINFIELD, Kent Co., Jan. 23.

MR. EDITOR: One of my neighbors, last fall, was telling me how I could smoke my hams in two hours. I had but little faith, but concluded to try it, and I found them as nice, and possessing the same flavor as those that were smoked in the usual manner. The mode of doing it is as follows: Put your hams in a tight smoke-house; build a good fire; when it gets well a going, take a teaspoonful of sulphur; tie it up in a rag, and bury it in the embers; when the fire is out, the hams are smoked. What the philosophy of this is, I don't know, but the receipt is cheap. Try it.

Yours, &amp;c.,

B. F. N.

We are indebted to Senators Cass and Felch for speeches and Congressional documents, and to Senator Douglass, of Illinois, for his address at the New York State Fair.

## ITEMS AND ABSTRACTS

## NEWS FOR WOLVERINES.

Professor Johnston, in his late work on America, tells us that, "The soil of Michigan is indifferent, and its climate humid, cold, and unfavorable to agricultural pursuits." It is scarcely necessary to add that he never approached nearer to our state than the city of Buffalo.

## MALES AND FEMALES.

In Glasgow, Scotland, the females exceed the males by more than 16,000. In Edinburgh, the excess of females, in the Old Town is  $7\frac{1}{2}$  per cent; in the New, there are actually 154 women to every 100 men. In Limerick, Ireland, the disproportion is still more extraordinary, there being only 16,000 men to 28 women, or nearly two females to each male.—*London Quarterly Review*.

**HENS AND CHICKENS.**—The Water Cure Journal says, "A New England correspondent, (of course) writes us that a white Middlesex hen laid 200 eggs and raised 40 chickens in ten months, from which he realized \$27."—[Wonder if this man has any "Middlesex" hens to sell?]

**ALAS!** how unreasonable as well as unjust a thing it is for any to censure the infirmities of another, when we see that even good men are not able to dive through the mystery of their own. Be assured there can be but little honesty, without thinking as well as possible of others; and there can be no safety, without thinking humbly and distrustfully of ourselves.

**EFFECTS OF PLASTER.**—When Franklin wished to convince his fellow citizens of the good effects of Plaster of Paris upon soil deficient in lime, he simply sprinkled, in the midst of a meadow, a quantity of powdered plaster, tracing several words in huge letters. A few weeks afterward the lime had sunk into the soil, but the words traced upon the meadow stood out from the rest by the richer color and the double height of the vegetation.

**MICHIGAN.**—Michigan is progressing with a rapidity which would astonish us if we were not used to similar marvels. The property of the State is valued at one hundred millions of dollars. It produces annually two millions of pounds of wool, five millions of bushels of wheat; and ten millions of dollars worth of manufactures. It has three thousand five hundred farms, and two hundred and one millions of acres of improved land. Twenty years ago Michigan was an almost unbroken wilderness.—*N. Y. Tribune*.

## IMPROVEMENTS AT WASHINGTON.

Notwithstanding it is now midwinter, Mr. Downing's improvements of the public gardens in this city, do not stop. Three or four days since, I had occasion to visit the Smithsonian Institute, and there was my friend Breckenridge (formerly botanist of the Exploring Expedition, and now charged with the care of the Botanical Garden here) up to his ankles in mud, superintending the transplanting of forest trees, while a number of workmen were engaged in preparing the carriage ways, which are hereafter to ornament our public grounds, as well as to render them accessible to carriages and equestrians.—Mr. Downing, with the aid of Mr. Breckenridge, is doing more to beautify our city, than has been done from its foundation up to the period when he commenced. It is really astonishing to one, who has resided here, as I have, for nearly twenty years, to observe the almost wonderful improvements that have been made, both public and private, within the past three or four years. Public taste has evidently improved, and the Agricultural and Horticultural march is onward; the go-ahead-iveness of the age is no longer confined to steam-boats, rail-roads, and gun-cotton! it has infused itself into the tillers of the soil,

and the question is fully as important, and its result as interesting—who can raise the largest and best crop?—as, whether the *Collinsers* or *Cunarders* can cross the Atlantic quickest! And who has brought about this change? You, and Downing and Simon Brown, and M. P. Wilder, and Henry F. French, with hundreds of other able and accomplished men, who have first affirmed the solemn truths that we are naturally an agricultural people,—that agriculture is the most respectable and independent employment a man can be engaged in; and then gone resolutely to work to prove the truth of these affirmation by your actions.—*Jour. of Agriculture*.

"The more wheat we must send abroad the less must be its price. The present price in Illinois is but 45 cents, and Genesee wheat now sells in this market at a dollar. Why does it? Is it not because domestic consumption is diminished by the closing of mills and furnaces? and if such be the case, is it not obvious that the power to purchase abroad diminishes with increase in the necessity for selling abroad?

"If we could raise the price of wheat it would enable us to purchase more abroad, and to be better customers to foreign nations, who would then be better customers to us. How can this be done? Will not this object be accomplished by re-opening our mills, furnaces and mines, and by building and opening new ones, and thus making a market for the labor of men who desire to work in mills and furnaces, and to work at the building of others, and do not desire to be compelled to raise their own food."—*N. Y. Tribune*.

## MALAGA RAISINS.

The editor of the Rochester Advertiser, while American Consul at Tangiers, made an excursion through the south of Spain, and in the course of his jaunt, passed through the country in the vicinity of Malaga, where the most delicious raisins are grown. He thus describes the very simple manner in which the choicest raisins are prepared:

"You have often partaken of Malaga raisins, the most delicious of all preserved fruits, and so have all of our countrymen; but every one may not know how they are prepared. The process is the most simple imaginable.—As soon as the grapes begin to ripen, the vine dressers pass through the vineyard, and cut the clusters off from the vines, and leave them on the naked ground, turning them over daily, until the heat of the sun above, and the warmth of the earth upon which they lie, have baked and dried them, when they are gathered up, put into boxes, and are ready for use. This is all the wonder and mystery there is in preparing this delicious fruit. To my inquiry why they did not place leaves, or some clean, dry substance of the kind, upon the ground, for the fruit to lie upon, I was told that the naked ground was much better—that, in fact, the fine flavor of the fruit was dependent more upon the warmth of the earth, than the mere external heat of the sun. Care has to be taken, however, that the fruit does not get wet while undergoing this process. But, as it seldom rains during the summer, or vintage, in this country, it is very rarely that the fruit has to be taken up before it is dried. The vintage, or season for gathering the fruit, commences the middle of August. Now—in April—vine dressers are busily engaged in hoeing, and digging, and hilling them up, very much as the farmers in the States do their corn, potatoes, &c. They use for the purpose, hoes somewhat resembling a pickaxe, excepting that the one side has three long prongs, with which they loosen the earth very effectively. The soil generally resembles a light and sandy loam, and does not appear capable of producing scarcely any vegetation. But the grape and olive, you know, will flourish where almost any other vegetable will starve and perish. In all that part of the south of Spain through which I travelled, from Cadiz to Malaga, Grenada, &c., this same barren, sterile, appearance of soil is apparent upon mountains and uplands. The general surface of the country is not merely undulating, but mountain-



ous—to a far greater degree than I had any idea. I do verily believe that these arid hills and mountains comprise nine-tenths of the land in the province of Andalusia, and that the fertile spots—the vegas, or valleys—only constitute one-tenth. But these latter are the gardens of Spain.”

After reading the above, one can fully understand the very serious injury which rain would do in the midst of the raisin season.

#### BUREAU OF AGRICULTURE.

The Canada Government has resolved to establish a Bureau of Agriculture, and to unite it with the Presidency of the Executive Council. The announcement has elicited a good deal of discussion by the Press. The circumstances under which this new department of Government is created are these: On the formation of the Cabinet, Malcolm Cameron was offered, and accepted, the Postmaster-Generalship; but it turned out that the prior occupant would not take the office that had been assigned him—the Crown Lands Department—but insisted on retaining the Post Office. The Presidency of the Council was, therefore, assigned to Mr. Cameron, and to this office he was gazetted without his knowledge or consent. He refused to accept an office which he had previously denounced as useless, and was therefore left an outsider for the nonce. The Cabinet being formed somewhat on the condition principle, the compromise was deemed incomplete without the assistance of Cameron. Hence the creation of the new department, and the uniting of it with the Presidency of the Council. As to the utility of the new office, that is a question on which there are two opinions. That it owes its creation to the exigencies of the ruling party is obvious enough. I am not aware of any legal warrant for such a step, but possibly it is intended to apply to Parliament for an act of indemnity.

#### MASSACHUSETTS BOARD OF AGRICULTURE

This Board met at Boston, Jan. 14th. We take the following extract of its proceedings from the Journal of Agriculture.

Professor Fowler, of Amherst, submitted the following resolution:

Resolved, That the President of the Massachusetts Board of Agriculture be requested to enter into a correspondence with the Presidents of the several State Societies, and of other Agricultural Associations, on the subject of the expediency of calling a national convention for the purpose of taking into consideration the interests of Agriculture in the United States.

It was discussed and unanimously adopted.

The time has come when Agriculturists must combine to effect any good, when concert of effort promises success. President after President has read to deaf ears in Congress, his recommendations of a Bureau of Agriculture. Governor after Governor has in vain pressed on the attention of State Legislatures the propriety of establishing Schools of Agriculture, with farms attached.—There are none so deaf as those who won't hear.

A demonstration, such as that contemplated in this resolution, will ally the whole Agricultural interest of the Union, and give voice to their wants and wishes in a manner not to be misunderstood. The good resulting effects of such a convention may be safely prophesied from an experience of the working of the Massachusetts State Board. At the first meeting of this Board, there were many delegates unprepared to pronounce in favor of a State Agricultural Association; and as to the details of such an establishment, there were almost as many different opinions as the Board had members. Consultation and debate, with honesty and sincerity of purpose, have wrought a harmony of opinion, that is as creditable as it is gratifying.

The second reading of Mr. Wilder's report on Agricultural Education was called for, and given.

The following resolution was then offered by Lieut. Gov. Cushman:

Resolved, That the report of the Committee on Agricultural Education be referred to the Executive Committee of this Board, with instructions to present the same to the Legislature in behalf of this Board, and urge the passage of such laws as may be necessary to carry out the principles and views contained in said report.

This report, after reciting the claims of Agriculture, and the benefits which will follow the adoption of the course proposed, asks for the establishment of a State Department of Agriculture, on a similar footing with the Board of Education, &c.

An animated and interesting discussion took place upon this resolve, in which A. W. Dodge, Dr. Gardner, Mr. Tower, of the Berkshire Society, Col. Lincoln and Harvey Dodge of the Worcester Society, Capt. Caldwell, of the Worcester (West) Society, Mr. Daggett, of the Bristol Society, Mr. Wilder, and others, participated. Strong ground was taken in favor of a farm-school, where experiments in tillage, in breeding stock and feeding them, tests of manures, &c., should be made by practical men, and reported for the general good, and where farmer's sons could learn the occupation of their life under the most competent farmers of the State, aided by a course of instruction that would enable them to analyze their soil, learn its deficiencies, and prescribe remedies, &c.

**PRESERVING HAMS.**—One of the most effectual methods of preserving hams, is to place them in good sweet pickle made from pure rock-salt, with the addition of a pound of clean sugar for every peck of salt used. When sufficiently salted, take them out on a dry, cool day, if possible, and sprinkle them thoroughly with clean, dry, hickory-wood ashes. Hang them up as high in the smoke-house as possible, and smoke them with cool smoke made from hickory-wood or corn-cobs. When sufficiently smoked, take down the meat, (always before the skipper-fly makes his appearance,) and pack it perfectly dry in casks in the following manner: First put a layer of hams in perfectly clean, dry hickory ashes, filling closely every crevice about the hams, and then a course of corn-cobs broken small, (or, if ground, it would be better,) and so on, alternately a layer of hams in ashes, and one of cobs, until the cask is filled; then cover or head it up tight, and keep it in a dry, cool place. Hams cured and preserved in this way, will be perfectly sweet and good for two or three years.—*Rural New Yorker.*

#### THE MARRIAGE OF JENNY LIND.

Boston, Feb. 5, 1852.

The marriage of Jenny Lind is thus announced: “Married, in this city, at the residence of Mr. S. G. Ward, by Rev. Charles Mason, assisted by Rev. Dr. Wainright, of New York—the Swedish Consul, Hon. Edward Everett, Mr. and Mrs. T. W. Ward, Mr. N. J. Bowditch, her legal adviser, and other friends being present—Otto Goldsmidt, of Hamburg, to Middle. Jenny Lind, of Stockholm, Sweden.”

**INDIANA FARMER.**—We have received No. 11 of the first Vol. of this new agricultural work for the West. It is published semi-monthly, half the size of the Michigan Farmer, at Richmond, Ind. One dollar a year, in advance. D. P. Holloway & W. T. Dennis, editors. We wish our neighbor success. Surely the Indiana farmers are well able to support prosperously an agricultural paper.

**A YANKEE LOVE SONG.**—I've seen her out a-walking, in her habit de la rue, and it ain't no use a talking, she's pumpkins and a few. She glides along in beauty, like a duck upon a lake; O, I'd be all love and duty, if I only was her drake.

If girls would have roses on their cheeks they must do as roses do: go to sleep with the lilies and get up with the morning-glories.

## NEW PUBLICATIONS.

**Horticulturist.**—The January and February numbers of this standard work are received. Published at Albany, N. Y., by Luther Tucker, editor and proprietor of that old and excellent paper, the Cultivator, and edited by A. J. Downing.

For obtaining really valuable and scientific information on horticulture, and everything relating to rural affairs, (except on that class of subjects especially agricultural,) American readers can find no better work. The easy, lucid and chaste style of Mr. Downing is admired by everybody who has read his writings, and his intimate acquaintance with Horticulture and kindred subjects, renders the work a trustworthy guide to the cultivator.

56 pages in each No.; \$3 a year in advance. Markham & Elwood are agents in this City.

**The Knickerbocker.**—This old Magazine, now in its 39th year, exhibits the full proportions and strength of manhood. It is filled with original papers from the most eminent literary writers in the country, and the spirit of its contents is pure and high toned. Edited by Lewis Gaylord Clark, and published by S. Hueston, 139 Nassau st., N. Y.; \$3 a year,

**International Magazine.**—From C. Morse & Son. Another work equally valuable as the above. Same price.

**Hydropathic Encyclopedia.**—No. 7. Fowler & Wells, 131 Nassau street, N. Y. This is one of the most valuable works on Water Cure published. One No. more will complete the series. It gives a succinct, yet pointed notice of the various diseases to which human nature is subject, with directions how to treat with water.

**Union Artist.**—Devoted to Agriculture, Horticulture and Mechanics. R. D. Hartshorn, editor and proprietor. Published at Pittsburg, Pa., at \$1 a year. A good work we think for the region for which it is designed. In fact any work is good which devotes itself to the education and elevation of labor.

**N. E. Cultivator.**—Published at Boston, Mass.; monthly, 32 pages; \$1 a year. R. B. Fitts & Co. publishers.—N. England has now eight or nine agricultural papers.—Surely the agricultural community are beginning to read.

We have received Nos. 1 and 2 of the **Northern Farmer**, published at Utica, N. Y., by T. B. Miner, author of the "Bee-Keeper's Manual." It contains 16 pages; 25 cents a year in advance. We suppose the work will be enriched by Mr. Miner's experience in bee-keeping.

**CLAUSSEN'S FLAX PATENT.**—Mr. E. G. Roberts of New York, agent for Claussen's Flax Patent for the United States, has disposed of the right for the States of New York and New England, to a number of gentlemen of New York, who have formed a company and will commence work at once at various points in the above States.

## RECEIPTS FOR THE MICHIGAN FARMER.

FROM JANUARY 25 TO FEBRUARY 24.

W H Pattison, P M, \$12 75, C K Carpenter 4, S Whitney, P M, 9 75, R Waterman 4 80, E P Harris, 15, O W Wilcox 1, W Butts, P M, 4, Gen Orr 3, CP Dibble 9, H Brown, P M, 7 50, W M Shaw 1, Judge Webster 1, L Whitmore 4, J Butterfield 1, H Betts 2, R R Cook, P M, 1, R Randall 3 21, D C Hurd 5, J B Porter 1, S Rossman, P M, 4, D Cook 3, A A Copeland 2, P Poucher 1, G Tripp 2, R A Cutler, P M, 3, M Goodale 1, J M Stiles 4, J Coe 1, D C Foster 1, T P Matthews 4, H H Windate 1, J B Garland, P M, 1, J H Stanbury, P M, 1, A Kingsbury 1, E M Stickney 1, E P Harris, P M, 1, C N Beecher, P M, 7, J Milham 6, S M Stewart 1, G Phillips, P M, 1, L C Wells 1, R E Perry, P M, 1, J Brown 5, W Craig 1 75, O Stone P M, 1, J H Rumsey 4, J G Welch 2, N Fulington, P M, 1, I Thompson 1, J V De Pay 9, B Davis 3, J Snell 2, J H Murray 1, J S Rollison 6, J Perkins 2, T S Spafford 1, A A Copeland, Agent, 2, D W Baker 1, M H Wake-man 1, E M Stickney 1, A A Copeland 2, J Allen 75cts, N G Isbell 2, J C Tryon 9, W P Laing 1, E Parsons 1, E N Fairchild 5, J D Irish, 9, J Gibbs 1, M Hand 1, J Earle 1, A E Leete P M 2 25, J H Landon, 2, J Delancey 2, P Mason 1 75, J D Williams 1, B D Conoley 6 40, J Jacobs 1, J C Tryon, Agent, 75cts, O Hampton 1 75, L H Ludlow 1, R C Gerson 1, J G Cox 1, R Haviand 1, C S Miller 4, W H Auld 1, D M. thewebek 1, W W Boyne, P M, 1

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Rye... " 40	Onions... " 1 10
Barley... " 93	Cranberries... " 2 00
Hogs... 1 00 " 45 5 00	Buckwheat... \$ 100 " 1 12 1/2
Apples... " bu. 50@1 00	Indian meal... " 1 60
Potatoes... " 75	Beef... " 3 00@4 00
Hay... ton 7 00 9 00	Lard... " (retail) 7@8
Wool... " 18@40	Honey... " 10
Peas... " bu 100	Apples, dried... bu 1 75
Beans... " 1 40	Peaches... " 3 00
Cef... " bbl 8@ 550	Clover seed... 4 50
Pork, mess... " @ 150	Pine lumber, clear, 20 00 P M
White Fish... " 6 0 6	" " 2d " 15 00 "
Trout... " 6 60	Mill lumber... 11 00 "
Codfish... " 4 1/2@5	Flouring... 12 00
Heese... " 6@7	Common... 10 00
Wood... cord 3 00@4 00	Lath... 2 00

## EAGLE PLOWS.

A FEW of Ruggles's, Nourse & Mason's Eagle Plows, for sale at Burr Oak Station, St. Joseph Co.

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The smaller fruits we have also in bearing, such as Grapes, Currants, Gooseberries, Raspberries, Strawberries, &c. Having made arrangements with a Florist to supply us with such green house plants, roses, &c., as we may want, we trust that we will at all times be able to fill all orders in our line of business that our customers may entrust to us.

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J. C. HOLMES,  
21

Detroit, Michigan, Feb., 1852.

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